Grilled Lemon-Garlic Mahi Mahi Fillets

Tender and flaky fillets of Mahi Mahi grilled with tangy lemon and garlic
Yield:

4 servings
Ingredients:

Two 6-8 ounce Mahi Mahi fillets, thawed
Liquid smoke flavoring*
Lemon juice
Freshly ground black pepper
Salt
Oil*
2 tablespoons butter
1/2 tablespoon (2-3 cloves) minced garlic
1/2 teaspoon dried parsley flakes

3 cups hot cooked rice (1 cup uncooked), for serving
Instructions:

1.
Spray or sprinkle liquid smoke, lemon juice, pepper, salt, and oil
(apply in order listed) over both sides of the mahi mahi fillets.

2. In a small bowl, mash together the butter, garlic, and parsley.

3. Preheat grill on HIGH for 10 minutes. Turn heat down to medium.
Place fish directly onto grill** and grill for 5 minutes with grill lid
closed.

4. Flip fillets and dab butter mixture on top. Grill approximately 5
minutes longer or until done, with lid closed the entire time.

Serve hot over a bed of hot cooked rice for a delicious main course!



Grilled Lemon-Garlic Mahi Mahi Fillets

This recipe is from Tammy’s Recipes.