

## **Lime Grilled Cobia**

### Ingredients

Cobia Fillets- 8 steaks cut into 3 inch squares

- Salt
- Pepper
- Old Bay
- Garlic Powder
- 1 Lime
- 1 16 oz. bottle Newman's Light Lime Vinaigrette Dressing

### Directions

Season the fish with salt, pepper, old bay and garlic powder and place in a bowl or baking dish. Cover fillets with Lime Vinaigrette Dressing and marinate in the refrigerator for one hour. Turn the grill to high heat (if using propane) and wipe the grate with vegetable oil to keep the fish from sticking. Grill for 5 to 6 minutes per side. Squeeze fresh lime juice over fillets and serve.