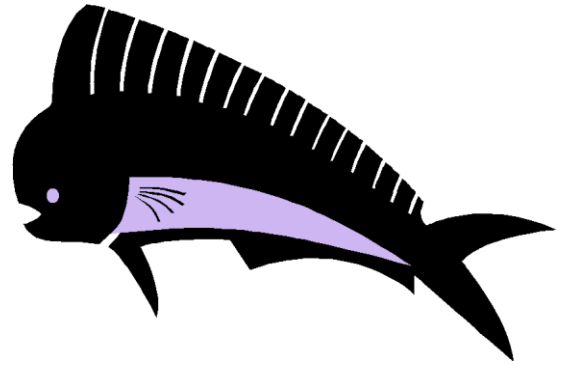


## GRILLED MAHI-MAHI, CEVICHE-STYLE

### Ingredients

- 4 skinless mahi-mahi fillets, approximately 2 pounds
- 2 teaspoons kosher salt
- 1/2 cup diced red onion
- 1/4 cup freshly squeezed lime juice
- 1/4 cup freshly squeezed orange juice
- 1 tablespoon minced jalapeno
- 1/4 cup dark brown sugar, packed
- 1/4 cup tequila
- 1 tablespoon olive oil
- 1/4 cup freshly chopped cilantro leaves



### Directions

Rub the fillets with kosher salt and set aside. In a non-reactive bowl, combine the onion, lime juice, orange juice, jalapeno, sugar and tequila. Mix to dissolve the sugar, and add the fillets to the bowl. Marinate in the refrigerator for 2 hours, turning the fillets once after 1 hour. Remove the fillets from the marinade and set it aside. Pat the fillets dry with paper towels and lightly coat with the olive oil.

Heat a grill to high and place the fillets over direct heat until they are just cooked through - opaque at the center but still moist, approximately 3 to 4 minutes per side. While the fish is grilling, transfer the reserved marinade to a saucepan and heat until it is reduced to about 3/4 cup. Using tongs, remove the fillets to serving plates and divide sauce equally among them. Top with the cilantro.