

# Grilled Mahi Mahi

2 lbs. mahi mahi fillets

1 tsp black pepper

1 cup olive oil

Juice from 1 lemon

Rinse mahi mahi fillets under cold water and let drain.

Brush grate with oil. Preheat grill on medium to high heat.

In a bowl combine oil, lemon juice and pepper. Mix well.

Baste fillets with marinade. Place on grill, skin side down, and cook approximately 8 minutes. Turn fillets over and baste again. Cook for an additional 8 minutes or until fish flakes easily with a fork.

\*\*To prevent drying, constantly baste fillets with marinade.