

Garlic & Cilantro Grilled Wahoo

Ingredients

6 pieces Wahoo
1/2 cup butter, melted
1/2 cup extra virgin olive oil
6 fresh garlic cloves
1/3 cup fresh cilantro, or parsley
2 tbsp Cajun seasoning
Juice of 1 lemon

Directions

Grease grill racks with olive oil or cooking spray. Preheat grill on high heat for 10 minutes. Mix first 6 ingredients in a blender. Puree into a smooth sauce.

Brush both sides of fish with sauce. Place fish on grill and cook, turning halfway through. Brush fish with more sauce throughout cooking.

Fish will be done when flakes easily with a fork, about 5-7 minutes, depending on grill and thickness of fish.

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