

Ginger & Soy Glazed Mahi Mahi



This glaze is also good on salmon or pork

Serves 4

1/4c honey

1/4c soy sauce

1/4c balsamic vinegar

1T freshly grated ginger

2 garlic cloves, finely minced

1t olive oil

4 ~ 6oz mahi mahi filets

Place all marinade ingredients in large zip~lock bag. Mix well. Add mahi mahi filets, seal bag and refrigerate 1 hour.

Remove zip~lock bag from refrigerator 30 minutes before grilling and pour marinade into saucepan. Bring to a boil, reduce heat and gently simmer.

Preheat grill to medium~high. Spray grates with non~stick cooking spray. Grill fish 4~5 minutes per side, brushing with marinade.

Serve remaining marinade with fish.

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