



## Grilled Mahi Mahi

### Ingredients:

- 6 Mahi-mahi steaks, 1-inch thick each
- 2 tablespoons garlic powder
- 2 teaspoons granulated sugar
- 2 teaspoons ground black pepper
- Olive oil

Makes: 6 servings  
Prep Time: 1 hour  
Grill Time: 8 minutes

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### Directions:

1. Brush the mahi mahi steaks with olive oil.
2. Season with garlic-sugar-pepper mix, and dry marinate for an hour.
3. Preheat grill to medium.
4. Lightly oil cooking grids.
5. Put the steaks cooking grid and cooking for 4 minutes per side.  
Note: Mahi-mahi can be dry when cooked even slightly too long. Inside should still be slightly pink, and should be very moist.
6. Remove from grill.
7. Serve with banana salsa (below).

Recipe courtesy of Rick Browne, [www.barbecueamerica.com](http://www.barbecueamerica.com).

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