BARBECUED KINGFISH

PREPARE INDIVIDUAL SIZE FISH STEAKS OR FILETS WITH SKIN INTACT. FOR STEAKS, REMOVE THE BLOOD LINE. FOR FILETS, PUNCTURE THE SKIN UNDER THE BLOODLINE TO ALLOW DRAINAGE DURING GRILLING. SOAK IN MILK FOR ABOUT 10 MINUTES. PAT DRY AND PLACE DIRECTLY ON THE GRILL WITH SKIN SIDE DOWN. BASTE EACH PIECE WITH A LIBERAL LAYER OF MAYONNAISE. GRILL OVER LOW TO MEDIUM HEAT FOR ABOUT 10-12 MINUTES OR UNTIL FULLY COOKED. SERVE ON HEATED PLATES.