DRUNKEN GROUPER

 Juice of two oranges (about 2/3 cup) Grated rind of 1 orange

 ½ cup sherry 6 tbsp. veg oil

 1 T dry mustard 1 clove garlic

 ¼ t salt ¼ tsp. pepper

Four 8 oz. Grouper filets

Lay filets in a single layer in a shallow glass bowl. Combine all the marinade ingredients in a bowl and pour over filets. Let it sit for 30 minutes. Remove the filets and save the marinade. In a small pan, bring the marinade to boiling over high heat. Reduce to simmer and cook for several minutes, until it forms a thin sauce. Keep the sauce warm over low heat. Fire up barbeque on low heat. Place filets in a basket or on perforated aluminum sheet and cook for 10-12 minutes-until opaque. Serve on warmed plates and spoon the sauce over each filet. Garnish with basil flakes or orange zest.