GRILLED COBIA IN LEMON GARLIC

4 COBIA STEAKS~1 INCH THICK ¼ CUP LEMON JUICE

2 CLOVES GARLIC, FINELY DICED 1 TBSP GRATED LEMON PEEL

1 TBSP OLIVE OIL DASH BASIL LEAVES

MIX LEMON, GARLIC, AND OIL IN GALLON ZIP LOCK BAG. ADD FISH; TURN SEVERAL TIMES TO COAT. PUT IN REFRIGERATOR FOR 15 MINUTES. REMOVE FISH FROM MARINADE AND GRILL ABOUT 8 TO 10 MINUTES OVER MEDIUM HEAT. REMOVE FROM GRILL AND SPRINKLE WITH BASIL AND LEMON PEEL. SERVE WITH STIR FRIED VEGETABLES.