GRILLED WAHOO HAWAIIAN

8 WAHOO FILETS ¼ CUP LIME JUICE

1 MANGO –DICED TO ¼ INCH 1 TBS MINCED GINGER

1 PAPAYA-DICED TO ¼ INCH 6 SCALLIONS, DICED

½ CUP DICED RED ONION ½ TBS HONEY

½ CUP DICED RED BELL PEPPER

(GROUPER, SNAPPER, OR SWORDFISH MAY BE SUBSTITUTED)

IN A BOWL, COMBINE ALL ITEMS EXCEPT FISH. MIX THOROUGHLY. MARINATE IN REFRIGERATOR UNTIL READY TO SERVE. RUB FISH WITH OIL AND SPRINKLE WITH SALT AND PEPPER. PLACE FISH ON GRILL OVER HIGH HEAT FOR 3 MINUTES. TURN OVER AND GRILL FOR 7 MINUTES OR UNTIL FISH IS OPAQUE IN CENTER. TO SERVE, PLACE HALF A CUP OF MANGO-PAPAYA RELISH ON EACH WARMED PLATE.

WITH FISH FILETS AND GARNISH WITH CHIVES OR BASIL. ADD FAVORITE WHITE OR YELLOW RICE. YIELDS 4 SERVINGS.