GRUNTS CUBANO

2 POUNDS GRUNT FILETS 1 TBS PAPRIKA

 ½ CUP DICED RED BELL PEPPERS 2 TSP MINCED GARLIC

 ½ CUP DICED GREEN BELL PEPPERS 1 TSP SALT AND PEPPER

 2 CUPS YELLOW RICE 1 TSP CUMIN

 CUT FISH INTO APPROXIMATELY 2 X 2 INCH PIECES. MIX BELL PEPPERS WITH COOKED RICE; SET ASIDE AND KEEP WARM. IN A MIXING BOWL, COMBINE PAPRIKA, GARLIC, SALT, PEPPER, CUMIN AND FISH. MIX INGREDIENTS UNTIL FISH IS COATED WELL. PLACE FISH ON A LIGHTLY OILED BROILER PAN AND BROIL 4 TO 6 INCHES FROM HEAT FOR ABOUT 4 MINUTES ON EACH SIDE. FISH IS DONE WHEN IT FLAKES EASILY AND IS OPAQUE IN THE CENTER. SERVE IMMEDIATELY WITH YELLOW RICE. MAKES FOUR SERVINGS.