



Grilled Cobia with Macadamia Crust

Relish for Topping the Fish

- 1 cup diced pineapple
- 1/2 cup pineapple juice
- 1 tablespoon minced ginger
- 2 tablespoons of thinly sliced scallions
- 1/2 cup of lime juice
- 1 teaspoon minced red or green chili pepper

Ingredients:

- Fish Fillets
- 4 fish fillets (8 oz) cut diagonally 1/2"
- 1 teaspoon of vegetable oil
- Salt and freshly cracked black pepper to taste
- 3 tablespoons of honey
- 1/2 cup macadamia nuts; toasted and crushed

Directions:

- Prepare the relish by mixing all of the ingredients in a small bowl, then refrigerate.
- Rub the fish lightly with oil and sprinkle with salt and pepper.
- Cook the fillets on the grill over a medium hot fire and cook for about 5 minutes per side.
- When you turn the fish over, lightly brush the cooked side (now facing up) with honey and sprinkle with the crushed macadamia nuts.
- Turn the fish again, after about five minutes and cook the coated side for about one minute.
- Repeat the coating and browning of the nuts on the second side until the crust is golden brown and the fish is opaque all the way through.
- Serve with the chilled relish and enjoy!

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