



## MARINATED AND GRILLED COBIA

Total Time: 25 minutes

Makes 4 Servings

### Ingredients

4 Cobia fillets (about 1 ½ lb)

¼ cup olive oil

¼ cup lemon juice

1 teaspoon dry mustard

1 clove garlic, finely chopped

½ teaspoon salt

¼ teaspoon pepper

### Steps

1. Place fish in baking dish. Whisk remaining ingredients until well blended; pour over fish. Let stand 10 minutes to marinate. Preheat grill or grill pan.
2. Place fish on grill (discarding marinade); grill 6 to 7 minutes on each side or until fish is opaque and separates easily.

<http://openblue.com/blog/recipes/marinated-and-grilled-cobia>