



Broiled King Mackerel Steaks with Zesty Dressing

Yield: 4 servings

- 1/4 cup olive oil
- 2 TBSP grapefruit juice
- 2 TBSP lime juice
 - 3/4 tsp salt
- 2 TBSP chopped fresh chives
- 2 pounds king mackerel steaks
- 1 small red onion, thinly sliced
 - 1/4 tsp black pepper

- 1. In a small bowl, combine the oil, grapefruit juice, lime juice, 1/4 tsp of the salt, and 1 TBSP of the chives.**
- 2. Put the fish in a shallow glass dish or stainless-steel pan. Scatter the onion over the fish. Pour half of the citrus dressing over the top; let marinate for about 15 minutes.**
- 3. Heat the broiler. Put the fish on a broiler pan or baking sheet. Sprinkle with the remaining 1/2 tsp salt and the pepper. Top with the onion. Broil the fish, about 6 inches from the heat if possible, until just done, about 5 minutes for one-inch-thick steaks.**
- 4. Pour the remaining dressing over the hot fish and sprinkle with the remaining TBSP of the chives.**

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