

BBQ GRILLED MAHI MAHI

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4 Mahi Mahi steaks, about 1-inch thick

Heat BBQ grill to 350° F. Make sure the grill is very clean and sprayed with grilling spray.

Seasoning

2 Tablespoons extra-virgin olive oil

1 Tablespoon white sugar

1 teaspoon granulated garlic

¼ teaspoon salt

¼ teaspoon freshly ground black pepper

Brush olive oil on each mahi mahi steak, then generously sprinkle seasoning on both sides.

Place on a hot grill and cook for about 2 minutes per side, just until they are lightly browned.

You don't want to overcook this fish!

Serve steaks on top of banana salsa.