

Sea Bass with Citrus and Soy

Bobby Collins

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½ cup pineapple juice	2 Tbsp. oriental sesame oil
½ cup orange juice	⅛ tsp. cayenne pepper
⅓ cup soy sauce	4 (6 oz.) sea bass fillets
3 Tbsp. finely chopped peeled fresh ginger	Chopped green onions

Mix first 6 ingredients (marinade) in 8x8x2-inch glass baking dish. Add fish; turn to coat. Chill 2 hours, turning fish occasionally.

Place steamer rack in large skillet. Arrange fish on rack. Pour marinade into skillet under rack and bring to boil. Cover skillet and steam fish until just opaque in center, about 8 minutes. Transfer fish to plate. Remove steamer rack from skillet. (Or bake at 400° for 15 to 20 minutes, or cook on foil on outdoor grill.)

Boil marinade until reduced enough to coat spoon, about 6 minutes; spoon over fish. Top with green onions. *Makes 4 servings.*

Greek-Style Marinated Mahi Mahi

Traci Horany

1 ½ lbs. mahi mahi fillets (about ¾-1 inch thick)	3 Tbsp. chopped fresh mint
½ cup lemon juice	⅓ tsp. minced garlic
⅓ cup olive oil	1 tsp. finely shredded lemon peel
3 Tbsp. chopped fresh oregano	¼ tsp. salt

Rinse fish and pat dry with paper towels. Cut fish into four serving-size pieces. Place fish in re-sealable plastic bag. Stir together remaining ingredients and pour over fish. Seal bag. Turn to coat with marinade; marinate in refrigerator at least 30 minutes. Drain fish and discard marinade. Coat grill with nonstick spray and preheat to medium. Grill fish, turning once, 8 to 12 minutes or until fish flakes with fork. (You can broil it too!)