

## GRILLED MAHI-MAHI WITH CITRUS MARINADE

*(from Heather s kitchen)*

2 filets of mahi-mahi *(may substitute other firm-fleshed fish)*

*for the marinade:*

2 T fresh lime juice

3 T rice vinegar

1 T finely chopped ginger

1 T finely chopped scallions

3 T mild vegetable oil *(I used grapeseed)*

1 T soy sauce

1/2 t Asian chili sauce *(optional)*

Freshly ground black pepper to taste

Prepare a marinade by whisking all ingredients together. Marinate the fish for 30 minutes to 2 hours in the fridge. Grill until cooked through.