

## Grilled Fish with Strawberry Salsa

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 10 minutes

Serves: 4

**CChints:** It is important that you select a firm fish that will hold up well on a grill. It also needs to have a hint of sweetness that will pair well with the strawberries like, Red Snapper, Grouper or Mahi Mahi. When purchasing fish, you want to use it the same day or keep it wrapped tightly and put on a bed of ice cubes in the refrigerator and use the next day. Here is a fun way to hull strawberries. Use a sharp paring knife to remove the green stems. Then find an ordinary drinking straw and position it over the hule in the center of the strawberry. Gently push it straight through the bottom of the strawberry and the hule will be captured in the straw. When the straw is full, squeeze it out and keep going until you are done with all of the strawberries.



4 servings fish filets

2 teaspoon olive oil + 2 teaspoons more for grilling or use a cooking spray

1 teaspoon salt, divided

1 teaspoon orange zest

1/2 teaspoon lime zest

1 glove minced garlic, fresh or from a jar, divided

3/4 cup frozen corn, thawed

3/4 cup cucumber, seeded and chopped

1 peach, peeled, seeded and chopped

1-1/2 cups fresh strawberries, stemmed, cored and chopped

3 tablespoons purple onion, chopped

3 Tablespoons lime juice (about 2 limes)

1/2 teaspoon salt

Optional: 4 tablespoons chopped cilantro

Garnish: 2 green onions, green parts only

Side vegetable: steamed vegetables or a side salad

Heat your grill to medium heat. We selected Mahi can be grilled if you are a careful to not allow it to break apart and fall through the grates on grill. To prevent this from happening, we suggest cooking your fish on a special pan made for delicate items like fish or vegetables or use our favorite, an old fashion cast iron griddle. Let the griddle warm up inside the grill so it gets just a hot. While you are waiting on the grill, start to prepare the fish.

Rinse and pat dry each piece of fish and lay them on a plate. Rub both sides with 2 teaspoons of olive oil. Sprinkle one side of each piece with 1/2 teaspoon salt, both zests and 1 of the minced garlic gloves. Let the fish sit a room until the grill is ready. When the grill is hot and you are using the griddle add 2 teaspoons of oil to the grill. Put the fish in the pan, seasoned side down. Cook each side for 3 minutes or until the fish starts to flake. Be careful not to move the fish in the first 3 minutes. This will allow the fish to sear and you will get a nice browning affect. During this time start the aioli.

Prepare the aioli in a food processor. Add the corn through the salt to the processor and pulse until slightly chunky and to make it smooth, pulse longer.

The fish should be done, remove it from the grill and put it on each plate. Cover half of each piece with the aioli and add your side dish. Enjoy!