

# Grilled Wahoo with Mojo de Ono Sauce

## Ingredients

1 1/2 lbs Wahoo,  
cut into serving size pieces  
Paprika  
Salt & Pepper  
Canola Oil

## *Mojo de Ono Sauce*

1/8 stick Butter  
3-4 Garlic Cloves, smashed & sliced thin  
1 large Lime



## Directions

Lightly brush both sides of fish with canola oil. Sprinkle both sides of fish with paprika, salt and pepper. Set fish aside.

For sauce: Melt butter over low heat in sauté pan. Add garlic and increase heat to medium. Slowly cook garlic so edges turn golden brown. Do not burn the garlic. Remove the pan from heat and squeeze in the lime juice.

Pre-heat grill and grease grill racks with oil to prevent sticking. Grill fish over medium-high heat for 2-3 minutes per side, or until desired level of doneness.

Remove from grill and top with sauce. Serve immediately.

**Get Fresh**

Reading, PA

610-670-2500

[adelphiaseafood.com](http://adelphiaseafood.com)

