

# ***Mahi Mahi with Bacon-Tomato Butter***

## **Ingredients**

1 1/2 lbs Mahi Fillet, cut into serving size pieces	1/4 tsp salt, divided
2 cups water	1 slice center-cut bacon, finely chopped
1 tbsp fine sea salt	1 garlic clove, thinly sliced
2 tsp sugar	1/4 tsp hot smoked paprika
Cooking spray	2 plum tomatoes, seeded & diced
	2 tbsp butter

## **Directions**

Combine water, sea salt, and sugar in a shallow dish. Stir until sea salt and sugar dissolve. Add fish. Let stand 20 minutes. Drain & pat dry.

Preheat grill to medium high heat. Sprinkle 1/8 tsp table salt evenly over fish. Lightly coat fish with cooking spray. Place fish, skin side down, over direct heat on grill rack. Grill 2 minutes or until well marked. Turn fish over and move to indirect heat. Grill 12 minutes or until desired degree of doneness.

Meanwhile, heat a small skillet over medium heat; add bacon to pan. Cook 5 minutes or until bacon is almost crisp, stirring occasionally. Add garlic, cook for 2 minutes, stirring frequently. Add paprika and cook for 20 seconds, stirring constantly.

Add tomatoes and cook for 3 minutes. Stir in butter. Remove from heat; stir in remaining 1/8 tsp table salt. Top each piece of fish with tomato mixture. Enjoy!

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