



SEA EAGLE MARKET

From our boats to your table!

Honey Orange Glazed Grouper

Serves 2

Recipe courtesy of: Chef Justin Timineri

Ingredients

- 1 tablespoon honey
- 1 tablespoon orange marmalade
- 1 tablespoon orange juice
- 3/4 teaspoon Dijon mustard
- 1/2 teaspoon light soy sauce
- 1/8 teaspoon ground white pepper
- 3/4 pound grouper fillets

Directions

- Preheat broiler.
- Combine all ingredients except grouper, mixing well.
- Place fillets on an oiled broiler pan and brush fillets with honey glaze to cover. Broil 5 to 6 inches from heat for 4 to five minutes until browned. Turn fillets, brush with honey glaze and broil additional 5 minutes or until fish flakes easily.