



# SEA EAGLE MARKET

From our boats to your table!

## Grilled Wahoo

Serves 2

### Ingredients

- 2 wahoo fillets, about 1/2 inch thick each
- 1/2 cup melted butter
- 1/3 cup extra-virgin olive oil
- 2-4 cloves fresh garlic
- 1/3 cup fresh cilantro or parsley
- 2 tablespoons Cajun seafood seasoning
- juice from 1 whole lemon
- lemon wedges for garnish

### Directions

- Brush grill with olive oil to prevent sticking. Preheat on high for about 10 minutes.
- Mix melted butter, garlic, parsley, Cajun seafood seasoning and lemon juice in a blender until you have a smooth sauce.
- To cook, brush both sides of fillets with sauce.
- Place fillets on grill and cook, turning once or twice. Brush on more sauce as needed. Fish is done when it flakes easily (about 5 minutes). Do not overcook.
- Use lemon wedges to garnish and serve.