



Wahoo with Mojo de Ajo Sauce

Serves 4

Ingredients

- 4 Six to 8 ounce Wahoo fish Filets
- A mild fish rub or paprika
- Salt and Pepper
- Canola Oil for prepping the fish for the grill
- 1/8 stick of butter
- 3 to 4 cloves fresh Garlic smashed with the flat side of the knife then slice thin.
- 2 Key Limes or 1 large Lime
- Salt and Pepper to taste
- Chopped Cilantro for garnish

Mojo de Ajo Sauce

- 1/8 stick of butter
- 3 to 4 cloves fresh Garlic smashed with the flat side of the knife then slice thin
- 2 Key Limes or 1 large Lime
- Salt and Pepper to taste
- Chopped Cilantro for garnish

Directions

- Melt the butter on low heat in a sauté pan.
- Add garlic and increase the heat to medium. The idea here is to slowly cook the garlic and not brown it too fast. So keep an eye on the pan, the edges of the garlic should turn golden brown, remove the pan from heat, then squeeze in the lime juice. Be careful of the splatter.
- Grill your fish, and pour the "Mojo de Ajo: Sauce over the top. Great with typical Mexican sides, like black beans and rice and corn tortillas.