

INGREDIENTS

1 medium piece mahi mahi
2 pats butter
1 slice onion
2 lemon wedges
pinch pepper
pinch salt
1 tsp. fresh parsley

SUGGESTED COOKWARE

aluminum foil

DIRECTIONS

- 1** Fire up your grill. Place mahi mahi in the center of foil. Top with 1 oz slice of butter, 1 julienned onion, 2-3 slices lemon, then parsley.
- 2** Wrap foil around fish so juices will not spill. Place onto the grill, close lid and cook for 8-10 minutes.
- 3** Remove and serve!