

GRILLED MAHI MAHI WITH RED GRAPE AND SWEET CORN SALSA AND SPICY GREEN GRAPE COULIS

Yield: 8 portions

Ingredient	Amount
<i>Grape salsa</i>	
Red grapes, quartered	1 cup
White corn, kernels removed	1 cup
Red bell pepper, cored, seeded, and diced	½ cup
Serrano pepper, stemmed, seeded, and minced	1 Tbsp.
Shallot, minced	1 Tbsp.
Lime juice	1 Tbsp.
Cilantro, stemmed, rinsed, and minced	½ cup
Kosher salt	1 tsp.
Olive oil	¼ cup
Cilantro sprigs, for garnish	
<i>Spicy green grape coulis</i>	
Green grapes	½ cup
Crème fraîche	½ cup
Lime juice	1 tsp.
Honey	2 tsp.
Kosher salt	½ tsp.
Cayenne	¼ tsp.
<i>Mahi mahi</i>	
Mahi mahi fillet, skinned, portioned into 4 oz. pieces	2 lb.
Lime juice	1 Tbsp.
Canola oil	1 Tbsp.
Kosher salt and cayenne	
Red grapes, halved, for garnish	

Method

1. *For the grape salsa:* Combine the quartered grapes and the rest of the prepped salsa ingredients in a small bowl and toss to combine. Add the olive oil and mix to coat evenly. Chill for 30 minutes to combine the flavors.
2. *For the grape coulis:* Add the grapes to a blender and purée until smooth. Strain into a small mixing bowl, and add the crème fraîche, lime juice, honey, salt and cayenne. Mix to combine and chill for 30 minutes.
3. *For the mahi mahi:* Preheat a grill pan to over medium-high to high heat. Combine the lime juice and canola oil in a shallow dish. Turn the mahi mahi in the marinade and let sit for 10

minutes; remove and pat dry. Sprinkle with a little salt and cayenne. Grill on the hot grill pan for 6 minutes per side for a 1-inch fillet, or until the fish is firm and opaque.

4. *To serve:* Spread a little dollop of grape coulis on each of 8 serving plates. Top with a piece of grill mahi mahi and top with about 3 tablespoons of the red grape salsa. Garnish with a cilantro sprig and halved red grapes and serve.