



GRILLED FISH WITH NECTARINE MINT SALSA

Yield: 4 servings

INGREDIENTS

4 medium halibut, swordfish or mahi mahi fillets or steaks

3 Tbsp butter

1 Tbsp lemon juice

2 cloves minced fresh garlic

1/4 tsp lemon pepper

1/2 tsp salt

Nectarine Mint Salsa

1/4 cup diced fresh California nectarines

3 Tbsp finely chopped red bell pepper

2 Tbsp sliced green onions

2 tsp fresh lime juice

1/2 Tbsp chopped fresh mint

1/2 finely chopped small seeded jalapeño pepper

PREPARATION

1. Prepare grill for cooking fish over medium-high heat.
2. Rinse fish and pat dry. Melt butter in a small saucepan. Add lemon juice, garlic, lemon pepper and salt; simmer for 1 minutes over low heat and set aside. Cook fish steaks for about 5 minutes on each side or until fish flakes easily with a fork, brushing liberally with butter mixture during the last few minutes of cooking. Serve with a large scoop of Nectarine Mint Salsa.

Nectarine Mint Salsa

1. To prepare salsa, stir together all ingredients and keep covered until ready to serve.