

Grilled Mahi Mahi

with Dill Roasted Tomatoes and Sauce Gribiche
serves 6

This recipe is by Chef Dean Max of Even Keel Fish & Oyster in Fort Lauderdale. "There's something about the water which is magical to me," Max muses in the introduction to his cookbook, A Life by the Sea. "My love of food is fed from the fond memories of smells and tastes of my childhood."



Ingredients:

6 each Mahi Mahi fillets (7 oz)
2 Tbs olive oil
2 each lemons
9 each large vine ripe tomatoes
1 Tbs chopped garlic
2 each shallots
1 bunch dill
1 cup extra virgin olive oil

Sauce Gribiche:

3 each hard boiled eggs (diced)
1 each large red onion (diced)
2 Tbs capers
1/4 cup black olives (pitted)
2 each anchovies (minced)
1 Tbs dijon mustard
1 each lemon (juiced)
2 Tbs champagne vinegar
2 Tbs chopped parsley
1/4 cup extra virgin olive oil

Preparation:

Wash and cut the core out of the tomatoes. Slice the tomatoes in half from top to bottom. Squeeze out the seeds and place the tomatoes in a bowl. Mince the shallots and add them to the tomatoes with the garlic. Clean the stems from the dill and chop the leaves roughly. Toss the dill and the olive oil with the tomato mixture. Season the tomatoes with salt and pepper. Lay the tomatoes flat side down in a baking dish. Pour the oil, shallots, garlic, and dill on top of the tomatoes. Roast the mixture in the oven at 350 degrees for 20 minutes. Remove the tomatoes from the oven and let them cool. Remove the skins from the tomatoes.

Heat a grill on the highest setting. Brush the grill clean before cooking. Season the fish with salt, pepper, and the olive oil. Place the fish on the grill and cook for 4 minutes. Flip the fish and cook for an additional 4 minutes. Transfer to a warm plate and season with the lemon juice.

For the sauce gribiche, mix in a bowl the anchovies, mustard, lemon, and olive oil until combined. Fold in the eggs, red onion, capers, olives and parsley. Season with salt and pepper.

To serve, place 3 tomato halves on each of the six plates. Lay the grilled fish on top of the tomatoes. Drizzle the tomato pan juice around the fish. Serve two spoonfuls of the gribiche on the side of the fish.