

**Lewisburg Grilled Mahi-Mahi**

4 6- to 7-ounce mahi-mahi (dolphin fish) filets  
1/2 tablespoon minced ginger  
1/2 tablespoon minced garlic  
1/4 cup Tennessee Gourmet™ Salad Dressing Plus  
Black pepper  
Kosher salt

*Tuna steaks or any firm white fish may be substituted for the mahi-mahi, if desired. Mahi-mahi is the Hawaiian name for dolphin fish. In South America, it is known as Dorado.*

Season the fish with salt and pepper. Combine Tennessee Gourmet™ Salad Dressing Plus with the ginger and garlic. Rub evenly over the filets.

Preheat a very clean grill to a high temperature to keep filets from sticking. Cook the fish on the grill for approximately 5 to 6 minutes per side or to an internal temperature of 145° F.