



courtesy of Who Are Those Guys? BBQ Competition Cooking Team
<http://www.watgbbq.com/>

Mahi Mahi with Banana Rum Sauce

(An Original Recipe from Who Are Those Guys?)

Serves 4

Ingredients:

1.5 lb mahi mahi fillets skinned
½ cup chicken stock
½ cup rum
2 very ripe bananas
Dizzy Pig Pineapple Head Rub
2 tablespoons unsalted butter

- Light grill, stabilize at a medium/high heat
- Wash fillets, pat dry, portion into 4 servings
- Coat fillets with Pineapple Head Rub, let stand

Sauce

- Add bananas to a blender along with chicken stock, rum and 1 tsp Pineapple Head rub.
- Puree the mixture until well blended
- Pour mixture into a saucepan.
- Bring to a boil and reduce 1/3
- Reduce heat and whisk in 2 TBS butter before serving

Fish

- Grill fillets over medium/high heat 3-4 minutes per side depending on thickness (10 minutes total per inch is a good guideline)
- Remove from heat and serve immediately topped with the banana rum sauce.