



Apricot Orange Ginger Glazed Mahi

Camine Pappas / Serves 4 / February 2019

INGREDIENTS:

4 6 oz. Mahi steaks
½ C Apricot Jam
2 small to medium navel oranges peeled
and sections neatly cut out
2 t fresh ginger chopped finely
1 generous T of rice wine vinegar
1 ½ t kosher salt
½ t black pepper
2 T oil
Large handful fresh cilantro chopped



METHOD:

In a small bowl combine the jam, oranges, ginger, and vinegar. Mix well. Rub a bit of the oil around the bottom and walls of a medium sized baking dish just large enough so that the Mahi can be placed about 1 inch apart. Then take the remaining oil and rub on the Mahi. Sprinkle with salt and pepper on both sides. Arrange in the baking dish. Ladle the apricot mixture on top, taking care to keep some of the orange sections on the top. Bake at 400 degrees F for about 15 minutes or until steaks are done. Remove from oven and serve with your choice of side dish.

©Recipe and Photo Copyright Camine Pappas, 2019. All rights reserved.