

MAUI DRAGON DELIGHTS

Maui Dragon Fruit Hot Sauce Glazed Mahi Mahi

with Pineapple-Lime Salsa

Serves 4	Prep 20 minutes	Cook 10-12 minutes	Heat Medium
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Mahi Mahi

- 4 mahi mahi fillets, about 6 ounces each
- 1 tablespoon olive oil
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon garlic powder

Dragon Fruit Hot Sauce Glaze

- 1/3 cup Maui Dragon Delights Red Dragon Fruit Hot Sauce
- 2 tablespoons honey
- 1 tablespoon fresh lime juice
- 1 tablespoon melted butter
- 1 teaspoon soy sauce
- 1/2 teaspoon finely grated fresh ginger

Pineapple-Lime Salsa

- 1 cup fresh Maui pineapple, finely diced
- 1/4 cup red onion, finely diced
- 1/4 cup red bell pepper, finely diced
- 1 small jalapeño, seeded and finely chopped
- 2 tablespoons fresh cilantro, chopped
- 2 tablespoons fresh lime juice
- 1 teaspoon Maui Dragon Delights Red Dragon Fruit Hot Sauce
- 1/4 teaspoon kosher salt

Make the Salsa

Combine the pineapple, red onion, bell pepper, jalapeño, cilantro, lime juice, hot sauce, and salt. Gently toss and refrigerate for 15-20 minutes while preparing the fish. The salsa should be fresh and bright with just a slight background heat.

Make the Dragon Fruit Glaze

Combine the hot sauce, honey, lime juice, melted butter, soy sauce, and ginger in a small saucepan. Heat over medium-low heat for 2-3 minutes, stirring until smooth. Remove from the heat and reserve about 2 tablespoons of the glaze for finishing the cooked fish.

Prepare the Mahi Mahi

Pat the mahi mahi dry with paper towels. Brush both sides with olive oil and season with kosher salt, black pepper, and garlic powder.

Grill

1. Preheat

Preheat the grill to medium-high, about 400-425°F. Lightly oil the grill grates.

2. First side

Place the mahi mahi on the grill and cook for approximately 3-4 minutes on the first side.

3. Turn and glaze

Turn the fillets and brush the cooked side generously with the dragon fruit glaze. Cook another 3-4 minutes, depending on thickness.

4. Final glaze

During the final minute, brush with another light layer of glaze. The mahi mahi should be opaque and flake easily with a fork.

Finish

Transfer the mahi mahi to serving plates. Brush each fillet lightly with the reserved clean glaze and spoon the Pineapple-Lime Salsa over the top. Add a few drops of additional Maui Dragon Delights Hot Sauce around the plate for guests who want more heat.

Serve With

- Coconut jasmine rice
- Grilled Maui onions
- Roasted sweet potatoes
- Grilled asparagus
- Hawaiian-style cabbage slaw
- Fresh lime wedges

Ahi Tuna Variation

Use the same salsa and glaze with ahi tuna steaks. Season the ahi lightly with salt and black pepper and coat with sesame seeds if desired. Sear in a very hot skillet for about 1-2 minutes per side, depending on thickness and desired doneness. Instead of cooking the dragon fruit glaze onto the ahi, serve it alongside or drizzle it over the sliced tuna after searing. Top with the Pineapple-Lime Salsa.