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## Grilled Mahi Mahi with Cilantro Sauce

Serves 4

1/2 cup T's Bees Honey  
1/2 cup water  
1/4 cup rice vinegar  
1/4 cup white wine  
1 TBSP cornstarch  
1 tsp granulated garlic  
1/2 tsp grated lemon peel  
2 TBSP cilantro, chopped  
2 lbs. Mahi Mahi fillets

Combine all ingredients except cilantro and Mahi Mahi in a small saucepan. Cook and stir over medium heat until mixture boils and thickens. Simmer 2 minutes. Add cilantro, mix well. Remove sauce from heat and keep warm.

Place Mahi Mahi on the grill. Grill 4 to 6 inches from heat source, 10 minutes per inch of thickness or until fish turn opaque and flakes with a fork. (Mahi Mahi can also be baked in a pre-heated 300 oven for 20 minutes).

Spoon sauce over fish to serve. Garnish with fresh cilantro.