

# SPOTLIGHT RECIPE

## MAHI-MAHI SMOKED IN BANANA LEAVES WITH MANGO-AVOCADO SALSA

- To prepare the salsa, peel, pit and small dice the mango. Place in a bowl. Halve, pit, peel and small dice the fresh avocado; place over the mango in the bowl. Add the cilantro, lime juice, salt and pepper to the bowl and mix thoroughly. Add more salt and pepper if needed. Cover and place in the refrigerator.
- Mix the butter and cilantro in a bowl; season with salt and pepper. Place plastic wrap on your work surface and spoon the cilantro-and-butter mixture on the center of the wrap. Roll the butter into a 1-inch-thick log and refrigerate until solid, about 2 hours or up to 2 days.
- Preheat the grill. Once heated, place the banana-leaf pieces on the grill and cook until they are opaque and pliable, about 1 minute on each side. Take them off the grill and set aside. Season each piece of fish with salt and pepper. Place 1 piece of fish in the center of each banana leaf. On each piece of fish, place 3 thin rounds of cilantro butter and 3 lime slices.
- Fold the banana leaf over the fish to enclose it completely. Use a piece of kitchen string to tie around the banana leaf to keep the fillet inside. Repeat for the remaining fish. Grill the fish in the banana leaves for 8 to 10 minutes per side or until cooked through.
- Transfer each packet to a plate. Open the packets carefully. Top the fish with the mango salsa before serving.

## Ingredients

Servings: 6

For the salsa (makes 3 cups)

- 1 mango
- 2 fresh avocados
- 1 fresh cilantro, chopped
- 2 tablespoons lime juice
- Kosher salt, to taste
- Ground black pepper, to taste

For the mahi-mahi

- 8 tablespoons unsalted butter, softened
- 1 tablespoon fresh cilantro
- 1/4 cup kosher salt
- 1/6 cup ground black pepper
- 6 banana leaves (12-by-12-inch squares)
- 6 mahi-mahi fillets
- 18 lime slices