

CopyCat Bubba Gump Shrimp Co. Bourbon Street Mahi Mahi

Ingredients

3 tbsp agave
3 tbsp soy sauce
3 tbsp balsamic vinegar
1 tsp ginger root, fresh, grated
1 garlic clove, crushed
4 mahi-mahi fillets, (roughly 24 oz)
salt and ground black pepper, to taste
1 tbsp vegetable oil

For Bourbon Sauce:

1 cup bourbon whiskey
 $\frac{1}{2}$ cup brown sugar
1 cup ketchup
2 tsp Worcestershire sauce
 $\frac{1}{4}$ cup white vinegar
1 tbsp lemon juice
 $\frac{1}{2}$ tsp garlic, minced
 $\frac{1}{2}$ tsp smoked paprika
salt and ground black pepper, to taste

To Serve:

1 cup Mashed potatoes
 $\frac{1}{4}$ cup long grain rice, cooked

Directions

Combine all the ingredients for the Bourbon Sauce.

Season to taste with salt and pepper. Adjust accordingly. Set aside.

Combine agave, soy sauce, balsamic vinegar, ginger, and garlic

until well incorporated.

Season fish fillets with salt and pepper, and place them into the marinade. Cover, and refrigerate for 20 minutes.

Heat both oils in a skillet over medium-high heat, and sear fish for 3 minutes per side.

Pour bourbon sauce over the fish and cook for another 2 minutes.

In a plate, place a spoonful of mashed potatoes and toss some rice on top of it and finally place the fish on the top.

Serve and enjoy!