

CopyCat Carrabba's Italian Grill Grilled Mahi Mahi In A Lemon Butter Sauce

Ingredients

6 (5-6 ounce) Mahi Mahi fillets
Real Salt *
2 Tbl Extra Virgin Olive Oil
6 Tbl Butter (Ghee * for Whole30 and possibly Paleo, depending on your beliefs)
 $\frac{1}{4}$ Onion (minced)
 $\frac{1}{2}$ tsp Garlic (minced)
 $\frac{1}{4}$ cup Chicken Stock
2 Lemons

Directions

Preheat a grill to medium/high heat.

Place the Mahi Mahi fillets in a bowl and sprinkle salt and pepper over the top of the fish, to taste. Drizzle the olive oil over the fish and turn the fish to coat.

Place the fish on the hot grill and let cook for about 3-4 minutes per side (depending on thickness), turning carefully. You will know it is done when it flakes easily with a fork. Remove from the grill to a serving dish.

While the fish is cooking, melt 1 tablespoon of the butter over medium/high heat in a small saute pan. Add the minced onion to the butter and saute for about 2 minutes, or until softened. Add garlic and saute for an additional 30 seconds.

Add the chicken stock to the pan and let simmer until reduced by half. Add the lemon juice and cook for 2 more minutes. Remove the pan from the heat.

Add the remaining butter, 1 tablespoon at a time, to the sauce and stir in until the sauce thickens and becomes glossy. Add salt to taste, if desired.

Pour butter sauce over the top of the mahi mahi and serve.