

Mako Shark & Pineapple Salsa

Chris is a client at the Gothard Tspot. He is really into fishing and caught a Mako Shark that he recently brought to Paul and I to grill. This salsa recipe was included in the bag of fresh shark filets and it was awesome and easy to make! You can use it with any similar "meaty" fish such as Tuna, Swordfish, Halibut...etc. Enjoy!

Yields: Enough salsa for Four to Six Filets

Ingredients:

Salsa:

1 large pineapple, trimmed, cored, quartered lengthwise into 4 pieces
Extra-Virgin Light Olive Oil
1 bunch of Cilantro, finely diced
1 large Sweet Firm Tomato, seeded and chopped well
2 Limes, juiced. Reserve the juiced halves of one lime
1 small Purple Onion, finely diced
couple of pinches of Kosher Salt

Fish Marinade:

4 (8 ounce) center-cut Mako Shark Filets or similar type of fish
Drizzle of Extra -Virgin Light Olive Oil
a few pinches Kosher Salt
OR
same amount of Garlic salt
a few shakes of Garlic Pepper
1/4 - 1/3 cup Low-Sodium Soy sauce

Directions:

- 1. Make fish marinade mentioned above and place it and fish in a zippie while you make the salsa.**
- 2. Prepare the pineapple as suggested above. Brush each piece with the olive oil until all sides are lightly coated.**
- 3. Heat your grill (indoor or outdoor ok) on high. When the grill is**

hot, place each piece on grill for about 1 - 2 minutes each side. Look for the grill lines. Remove to cool a bit.

4. Prepare the rest of the salsa ingredients as suggested. When the pineapple is cooled, cut into small pieces and add to the mixture.

(Make sure you have the two halves of limes in the mixture to lend the additional lime oils from the rinds to the mixture. It looks cool too! Set aside in a bowl.)

5. While the grill is still hot remove fish from zippie and place on grill for about 3 - 5 minutes each side. Once the fish has become opaque and firm to the touch, it is cooked through. Remove to a pretty platter and top with the salsa.

It looks really cute to use the trimmed-off top of the pineapple on your platter! :-)

Serve immediately and Enjoy!