

Grilled Grouper Tangerine



Ingredients

- 4 6-ounce grouper fillets
- 2 tangerines, juiced and zested
- 2 tablespoons dry white wine
- 3 tablespoons extra virgin olive oil
- 1 teaspoon fresh rosemary
- 1/2 teaspoon fresh thyme
- 1/4 teaspoon black pepper, course ground
- vegetable cooking spray
- fresh herbs for garnish
- tangerine slices for garnish

Directions

1. Place the fillets in a shallow dish. To prepare the citrus marinade, combine the zest from both tangerines with tangerine juice, olive oil, white wine, herbs and black pepper in a small bowl; mix well.
2. Pour the marinade over the fish and marinate for 1-2 hours in refrigerator. Coat grill with vegetable spray and preheat on medium-high heat. Grill fillets for 4 to 5 minutes on each side until center is opaque and meat flakes easily with a fork.
3. Garnish with herbs and tangerine slices and serve.