
GRILLED ONO

SIMPLE RECIPE FOR THE OUTDOOR GRILL

4 Ono fillets

**1 teaspoon Kosher or
Hawaiian salt**

**½ tsp garlic powder or 1
minced garlic clove**

½ tsp thyme

½ tsp pepper

¼ cup olive oil

Mix together salt, minced garlic or garlic powder, thyme, pepper, and olive oil.

Place Ono fillets in Ziplock or similar bag and pour the olive oil mixture into the bag with the Ono.

Get your grill heating up to medium heat.

Set the Ono aside on the counter for it to marinate for approximately 15 minutes while grill is heating evenly.

Pull the marinated Ono fillets with tongs and place on hot grill. Discard remainder marinade.

Grill 3-4 minutes, turn, and then another 3-4 minutes. Be mindful that Ono will continue to cook for 1-2 minutes after removing from the grill, so be diligent to not overcook the fish. This is a great dish to serve with white rice.