



- In a bowl whisk together **¼ cup olive oil, the juice of 1 large orange, the juice of 1 medium lime, 2 chopped scallions, 1 TBS zest, 1 tsp lime zest, ½ tsp cumin, ½ tsp black pepper, ½ tsp cayenne pepper and 1 tsp salt.**
- Pour marinade over **6 to 8 Mahi-Mahi fillets.**
- Cover and refrigerate fish for 1 hour.
- Remove fish from marinade and either pan fry, broil or grill. You can grill it directly on the grill or on a soaked cedar plank.