

WILLAMETTE VALLEY

VINEYARDS

GRILLED ROCKFISH *with* MANGO SALSA *and Tequila and Habanero Spirit Rub*

Recipe by Winery Chef DJ MacIntyre | Yield: 4 servings

INGREDIENTS

4 Oregon rockfish fillets – cleaned, whole side
3 tbsp. tequila and habanero spirit rub
1½ tbsp. oil – canola
1½ cups mango – fresh, diced ½"
2 oz. wt. red bell pepper – diced ⅛"
2 oz. wt. red onion – diced ⅛"

1 Tbsp. orange juice
1 tsp. lime zest – minced fine
2 Tbsp. lime juice
3 Tbsp. cilantro – chopped coarse
1 Tbsp. sugar – granulated
4 cups steamed white rice – cooked

METHOD

In a medium-sized bowl, mix the diced mango, bell pepper, onion, orange juice, zest, lime juice, cilantro and sugar together. Mix well, and let sit for 20 minutes to incorporate flavors.

Heat BBQ grill to 350° degrees. Pat dry the fresh rockfish with a paper towel and place on a cookie sheet. Spread the oil over the rockfish on all sides. Wipe away any excess. Evenly season the fillets with the Tequila and Habanero Spirit Rub, making sure to get even coverage. Spray non-stick vegetable oil onto the cleaned hot grates. Place the filet over the oiled grill and sear for 2 minutes, then rotate the fish on the same side 90° degrees to achieve diamond marks. Sear for another 2 minutes, then flip the fish over. Depending on how thick the rockfish is, cook for another additional 1-2 minutes or until the desired consistency is achieved. Remove from the grill and serve over steamed rice. Pour the salsa over the rock fish and enjoy!