

## Marinated and Grilled Cobia

### **Ingredients:**

- **3 lbs. cobia fillets**
- **1/3 cup olive oil**
- **1/3 cup lemon juice**
- **1 1/2 teaspoons dry mustard**
- **1 clove garlic, minced**
- **1 teaspoon salt**
- **1/4 teaspoon pepper**

### **Preparation:**

*Cut fillets into serving size pieces, and place in a bowl. Combine olive oil and lemon juice. Add all remaining spices to oil and lemon juice, and mix. Pour mixture over fish steaks. Marinate for 5 minutes. Remove from marinade and barbecue for about 8 minutes over coals (Keep checking, do not overcook!) Turn as necessary, basting several times with marinade. Serve hot off the grill.*

