



fresh fish markets

HONEY ORANGE GLAZED GROUPE



Kick back while this simple, tangy glaze makes
your grouper great.

Ingredients

3/4-pound grouper fillets
1 tablespoon honey
1 tablespoon orange marmalade
1 tablespoon Florida's Natural® Orange Juice
3/4 teaspoon Dijon mustard
1/2 teaspoon light soy sauce
1/8 teaspoon ground white pepper

Instructions:

Preheat broiler.

Combine all ingredients except grouper, mixing well.

Place fillets on an oiled broiler pan and brush fillets with honey glaze to cover.

Broil 5 to 6 inches from heat for 4 to 5 minutes, until browned.

Turn fillets, brush with honey glaze and broil an additional 5 minutes, or until the fish flakes easily.

We're picky about our seafood.
We think you should be too.

