

# Marinated and Grilled Cobia

3 lbs. cobia fillets  
1/3 cup olive oil  
1/3 cup lemon juice  
1½ teaspoons dry mustard  
1 clove garlic, minced  
1 teaspoon salt  
¼ teaspoon pepper

*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.*