



# CHRISTOPHER CREEK

*Spice Company*

## Mid-Week Meals

### Honeymoon Special — Grilled Ono with Pineapple and Maui Onion

Makes 2 Servings



2 Ono Steaks  
Maui Gold Pineapple  
Maui Onion  
Canola Oil



Remove the Ono steaks from the refrigerator and pat dry with a paper towel. Lightly rub fish with canola oil, using about 1 teaspoon. Season the fish to taste with Fish Rub.

Cut the pineapple into chunks about 1 inch thick. Cut the Maui Onion into ¼ inch slices. Lightly rub the pineapple and onion with canola oil and season to taste with Fish Rub. If Maui Onion is not available, use red onion or any other sweet onion variety.

Prepare grill for direct high-heat...where the food is cooked directly over the heat source, your choice of gas or charcoal. Remember the hotter the better!

Cook the pineapple and onion over direct high heat until charred on both sides...4 minutes per side.

Cook the fish on the grill for 2 – 4 minutes per side. Do not try and turn the fish too soon as the fish will stick to the grill. Gently lift on the side of the fish with tongs and the fish will easily turn when ready with perfect grill marks.

Remove the fish, pineapple and onion from the grill and let them rest at room temperature for 2 minutes.

Serve the Ono with a nice glass of wine and you will say Oyes...Enjoy!

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