



Chili Lime Marinated Acadian Redfish

[Edible Maine](#)

Ingredients

- 2 fresh, dressed, Acadian Redfish, each about 1½ pounds
- ⅓ cup packed light brown sugar
- ⅔ cup fresh lime juice
- 3 tablespoons rice vinegar
- 2 tablespoons sesame oil
- 1 tablespoon plus 1 teaspoon fish sauce
- 1 tablespoon lime zest
- 2 garlic cloves, thinly sliced
- 2 tablespoons minced cilantro
- 1 tablespoon grated ginger
- 1 tablespoon sliced lemongrass
- 1 tablespoon sliced red Fresno chili pepper
- 1 tablespoon sliced green serrano chili pepper

Directions

1. Lay the fish in a non-reactive pan.
2. In a large measuring cup, combine brown sugar and ⅔ cup warm water. Stir to dissolve sugar. Add all other ingredients to the measuring cup. Stir, and pour half of the sauce over the fish. Set the rest of the sauce aside for serving. Refrigerate fish for at least 1 hour but no more than 2.
3. Preheat the grill to high. Clean grates and oil them well. Lift fish out of the marinade and place on the grill over direct heat. (Discard fishy marinade.) Cook for 5 minutes.
4. Then, if using a charcoal grill, rotate the grate so the fish are opposite the hot coals. If using gas, turn the heat element under the fish off and fire up the one opposite the fish. Use tongs and a fish spatula to gently flip the fish over. Cover grill and cook fish until skin is crispy and top fillet flakes away with a little pressure of your thumb, about 10 minutes. Transfer to a warm plate and serve with reserved sauce.

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