



Grilled Sea Bass with Mango, Grapefruit & Avocado Salad

For fish:

2 tablespoons paprika
2 tablespoons minced garlic
1 tablespoon olive oil
1 tablespoon chili powder
2 teaspoons dried oregano
1 1/2 teaspoons ground allspice
1/4 cup grapefruit juice
6 4- to 5-ounce sea bass fillets

For salad:

5 tablespoons grapefruit juice
1/4 cup olive oil
2 tablespoons Sherry wine vinegar
1 1/2 tablespoons chopped fresh mint
1 tablespoon chopped fresh ginger

Nonstick vegetable oil spray

1 5-ounce package mixed baby greens (about 10 cups)
3 pink grapefruits, peel and pith cut away, segments cut from between membranes
2 large mangoes, peeled, pitted, thinly sliced
1 avocado, peeled, pitted, thinly sliced

Make fish:

Grind first 6 ingredients in food processor until almost smooth. Add juice and blend well. Season spice mixture with salt and pepper. Sprinkle fish with salt and pepper. Rub 2 teaspoons spice mixture over each fillet; place on waxed-paper-lined tray. Refrigerate 2 hours.

Make salad:

Whisk juice, oil, vinegar, mint and ginger in small bowl to blend. Season dressing to taste with salt and pepper. (Dressing can be made 2 hours ahead. Let stand at room temperature.)

Spray barbecue rack with nonstick spray; prepare barbecue (medium-high heat). Spray fish with nonstick spray. Grill until just opaque in center, about 3 minutes per side. Transfer fish to plate.

Toss greens in large bowl with enough dressing to coat. Arrange grapefruit segments and mangoes atop greens; drizzle with some dressing. Place 1 fish fillet alongside each salad. Top fish with avocado. Serve, passing any remaining dressing separately

Source: Bon Appetit 1998