

## PAN SEARED WAHOO WITH AN APPLE MANGO CHUTNEY

Yield: Makes 4 servings

### INGREDIENTS

4 wahoo fillets  
2 each granny smith apples, diced  
1 each ripe mango, diced  
3 tablespoons scallions, chopped  
1 tablespoon cilantro, chopped  
1 tablespoon rice wine vinegar  
1 each lemon juiced  
2 tablespoons extra virgin olive oil  
1 tablespoon sugar  
pinch of cinnamon  
kosher salt and pepper to taste  
2 dashes bitters  
1 tablespoon Grand Marnier liquor

### PREPARATION

Combine all ingredients from above and refrigerate for 24 hours.

Season Wahoo with salt and pepper and sear in a hot pan dry or with a little oil (peanut is great). Finish in a 400 degree oven. Remove from pan and let rest in a warm spot.

Spoon chutney into hot pan and bring up to temp. Adjust seasoning (more sugar or salt & pepper).

