



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Hana Highway Sandwich with Wasabi Mayo

Makes 4 Sandwiches



4 Hawaiian Sweet Rolls, toasted*
1 1/2 - 2 pounds Mahi-Mahi Fillet
8 slices Bacon, cooked
1 bunch Cilantro
Maui Onion, sliced**
Ripe Tomatoes, sliced
1 1/2 cup Mayonnaise
1 tablespoon grated fresh Ginger
1 tablespoon grated fresh Garlic
1 tablespoon prepared Wasabi
1 tablespoon fresh Lime Juice
Canola Oil

*kaiser rolls also works **red onion or any sweet onion variety



In a blender combine the mayonnaise, ginger, garlic, wasabi, lime juice and purée until smooth. Cover with plastic wrap and keep in refrigerator.

Remove the mahi-mahi from the refrigerator and pat dry with paper towels. Cut the mahi-mahi into portion sizes. Lightly rub each piece with the canola oil. Liberally season the oiled mahi-mahi with Fowl Rub. Cover the mahi-mahi pieces with plastic wrap and return to refrigerator for 10 minutes.

Prepare grill for direct medium-high cooking, which is when the heat source is directly under where the mahi-mahi will cook.

Place the mahi-mahi on the grill over direct medium-high heat and cook with the grill lid off for 2 – 4 minutes. Carefully flip the mahi-mahi and grill an additional 2 – 4 minutes. The mahi-mahi should be just firm to the touch. Let the mahi-mahi rest at room temperature for 2 minutes.

Liberally apply the buns with the wasabi mayo, place the mahi-mahi and pile on the tomatoes, onion, bacon and cilantro. For the cilantro just use your hands and rip off the tops...stems and leaves.

This sandwich will get you through any road trip, even the Hana Highway...Enjoy!

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