

fresh fish markets



featured recipe!

Smoked Mahi Dip

Serves 8

Ingredients

(1) 6 oz. mahi portion
8 ounces cream cheese - softened
1/2 cup sour cream
1 Tbsp. lemon juice
3/4 tsp Old Bay seasoning
2 tsp. fresh chopped dill - divided
hot sauce - to taste
Liquid smoke - to taste
Cracked black pepper - to taste
capers to garnish each appetizer
Crackers or toasted crostini

Directions:

Preheat oven to 425 degrees F. Line a baking sheet with parchment paper, spray with cooking spray or brush with olive oil. Then, add the mahi fillets to the baking sheet. Bake for 10-15 minutes or until the fillets flake easily and/or reach an internal temperature of 137 degrees F. Remove from the oven and flake with a fork. Set aside.

Add the cream cheese, sour cream, lemon juice, Old Bay seasoning, 1 tsp. chopped dill, hot sauce, liquid smoke and cracked pepper to a bowl, stir to combine.

Stir in the flaked fish, stirring carefully just until combined.

Serve over crackers or toasted crostini. Garnish with additional chopped dill and capers, if desired.