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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO'S GINGER AND BALSAMIC GLAZED MAHI-MAHI

Serves 4

Ingredients

- 4, 6-oz Mahi-Mahi fillets
- 3 tablespoons balsamic vinegar
- 1 teaspoon grated fresh ginger root
- 3 tablespoons of Wisconsin Maple syrup
- 3 clove garlic, crushed
- 3 tablespoons of extra virgin olive oil
- Salt and pepper to taste
- 2 teaspoons olive oil

Directions

1. Stir the maple syrup, balsamic vinegar, ginger, garlic and the extra virgin olive oil together. Season fish fillets with salt and pepper and place them into a zip lock bag. Pour marinade over filets. Close bag, place in a shallow pan or tray (to protect any dripping) and refrigerate for 20-30 minutes to marinate.
2. Heat vegetable olive oil in a large skillet over medium-high heat. Remove fish from the dish, and reserve marinade. Fry fish for 4 to 6 minutes on each side, turning only once, until fish flakes easily with a fork. Remove fillets to a serving platter and keep warm.
3. Pour reserved marinade into the skillet, and heat over medium heat until the mixture reduces to a glaze consistently. Spoon glaze over fish, and serve immediately.