

**Grilled Grouper with Mango Preserve**

**Prep Time:** 15 Minutes  
**Cook Time:** 30 Minutes  
**Servings:** 4

- 1/4 Cup butter
- 1 Shallot, minced
- 6 oz **Woodstock Hill Preserves Mango Mint Madness**
- 1/4 Cup olive oil
- 1/4 Cup dry white wine (such as Chardonnay)
- 1/2 teaspoon red pepper flakes
- Sea salt to taste
- 4 (6 ounce) grouper fillets
- 1 Tablespoon olive oil
- White pepper to taste

Melt the butter in a skillet over medium heat. Stir in the shallot; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the Mango Preserve, 1/4 cup olive oil, white wine, red pepper flakes, and salt. Reduce heat, and simmer until liquid has reduced slightly, about 10 minutes.

Brush both sides of the grouper fillets with 1 tablespoon of olive oil, and season with salt and white pepper.

Heat a large skillet over medium-high heat. Arrange grouper fillets on the skillet and cook until the fish is opaque and separates easily under a fork, about 4 minutes on each side. Serve the fish with the mango sauce on top.

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