



ROCKY'S KITCHEN · PANAMA CANAL CATCH

Hardwood-Grilled Peacock Bass

Pineapple–lime mojo, garlic, culantro & crisp skin

YIELD

Serves 4

PREP

25 min

COOK

12 min

TOTAL

37 min

INGREDIENTS

FISH

- 4 skin-on peacock bass fillets, 6–8 oz each
- 1 tbsp neutral oil
- 1 1/4 tsp kosher salt
- 1/2 tsp black pepper
- 1/2 tsp ground cumin

PINEAPPLE MOJO

- 1 cup pineapple, 1/4-inch dice
- 3 tbsp fresh lime juice
- 2 tbsp extra-virgin olive oil
- 1 small garlic clove, grated
- 1/4 cup chopped cilantro or 2 tbsp culantro
- 2 tbsp finely diced red onion
- 1/2 jalapeño, or up to 1 tsp minced ají chombo (wear gloves)
- 1/2 tsp honey
- 1/8 tsp kosher salt
- 1 lime, cut into wedges

METHOD

1

MIX THE MOJO

Stir pineapple, lime, olive oil, garlic, culantro, onion, chile, honey, and salt. Let stand 15 minutes while the grill heats.

2

BUILD CLEAN HARDWOOD HEAT

Heat a clean, oiled grill to 450–500°F over hardwood charcoal or one small food-safe hardwood chunk. Never burn treated, painted, glued, or resinous wood. Pat fish dry, check for bones, oil, and season.

3

CRISP THE SKIN

Grill skin-side down with the lid closed for 6–8 minutes without moving. If the fillets release cleanly, flip and grill 1–3 minutes more.

4

CHECK AND REST

Remove when the thickest part reaches 145°F. Rest 3 minutes so the juices settle.

5