

---

# Honey Orange Glazed Grouper

*Sendik's Fine Foods*

*Internet Address: Visit our online Cook Book at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com)*

1 tablespoon honey  
1 tablespoon orange marmalade  
1 tablespoon Sendik's Fresh Squeezed Orange Juice  
3/4 teaspoon Dijon mustard  
1/2 teaspoon light soy sauce  
1/8 teaspoon ground white pepper  
3/4 pound grouper fillets

Preheat broiler.

Combine all ingredients except grouper, mixing well.

Salt & Pepper both sides of the fillet to taste.

Place fillets on an oiled broiler pan and brush fillets with honey glaze to cover.

Broil 5 to 6 inches from heat for 4 to 5 minutes until browned.

Turn fillets, brush with honey glaze and broil additional 5 minutes or until fish flakes easily.

Serve with your favorite vegetables and rice.

Enjoy!

---

**Seafood Entrees**