

Dan-O's Spicy Mahi Mahi

Ingredients

1 lb Mahi Mahi

1 tbsp Extra Virgin Olive Oil

1 tsp Kosher Salt (optional)

2 tbsp Dan-O's Spicy Seasoning

Directions:

Set smoker to 250°F

Coat salmon with olive oil.

Sprinkle Kosher salt on all sides.

Liberal season mahi mahi with Dan-O's Spicy Seasoning

Smoke mahi mahi for 45-60 minutes, at 250°F, or until the salmon reaches an internal temperature of 145°F.