**Margarita Tile Fish**

Marinade:

½ cup tequila

3 tablespoons orange zest

½ cup fresh orange juice

3 tablespoons lime zest

1 tablespoon whole black peppercorns

6 tilefish fillets

2 tablespoons olive oil

1 teaspoon kosher salt

½ teaspoon freshly ground black pepper

6 limes, halved

Garnish: fresh cilantro

In a large gallon size zip top baggie, combine: ½ cup tequila, and next 5 ingredients, seal baggie and chill for 1 hour in refrigerator.

Coat cold grill grate with cooking spray. Preheat grill to 350 to 400 degrees (medium high) heat.

Remove fish from baggie; discard marinade. Pat fish dry with paper towels, and brush with olive oil. Sprinkle fish with salt and pepper. Let stand at room temperature 20 minutes.

Grill fish, covered with grill lid 10 to 15 minutes or until done, turning once. Transfer fish to a platter. Grill limes; cut sides down, 1 to 2 minutes or until charred. Serve limes with fish. Serve with coconut rice.

**Coconut rice:**

2 cups rice

1 can (13.5 ounce) coconut milk

1.5 cups water

½ teaspoon sugar

¼ teaspoon salt

In a medium saucepan, combine all ingredients. Bring to a boil and cover. Simmer over low heat 15 minutes, until liquid is absorbed. Makes 6 cups.