Barbados Grilled Fish

1 yellow onion, chopped

2 garlic cloves, smashed

1/2 cup chopped fresh chives

1 1/2 Tablespoons fresh thyme

1 Tablespoon white vinegar

1 Tablespoon grated lime zest

1 1/2 t. salt

1/2 teaspoon pepper

2 Tablespoons lime juice

1 teaspoon brown sugar

1/8 teaspoon allspice

salt and pepper

4 mahi mahi filets

Pulse onion, chives, garlic, thyme, vinegar, lime zest, sugar, allspice, salt and pepper in food processor.

Add lime juice and process to a coarse puree.

Place fish in glass baking dish.  Add marinade and let stand 30 minutes at room temperature.

Grill until 130.  Turn once.

Transfer to a platter to rest.