

Wahoo

Raw wahoo meat is lighter in color than that of its mackerel cousins and has less of the red muscle meat. The pale-pink flesh cooks up white. Wahoo is mild-tasting, with a firm, lean texture and large, circular flake. Grilled wahoo has been compared to chicken or veal in flavor.



Product Details

Pack Size	Various
Cooking Methods	Broil, Grill, Poach, Sauté, Smoke
Texture	Firm
Flavor	Mild
Availability	August - October
Scientific Name	<i>Acanthocybium solandri</i>
Location	Australia, Fiji, United States