

Lemon & Rosemary Striped Bass

Ingredients

2 lbs Striped Bass Fillets
Vegetable Oil
Salt & Black Pepper
1/4 cup Olive Oil
4 Shallots, chopped
2 tbsp Lemon Juice
2 tsp fresh Rosemary, chopped
1/2 tsp Sugar

Directions

Place in a blender: olive oil, shallots, lemon juice, rosemary, sugar. Mix & set aside.

Lightly coat fish fillets with vegetable oil. Season both sides & salt & pepper.

Preheat grill. Grill fish 4 minutes. Flip and grill another 3-4 minutes, or until fish is opaque in center and flakes easily with a fork.

Remove from grill. Top with sauce & serve immediately.

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