

Grilled Chilean Sea Bass

Ingredients

4 each Chilean Sea Bass Portions
1/2 tsp Garlic Powder
1/2 tsp Onion Powder
1/2 tsp Paprika
Lemon Pepper to taste
Sea Salt to taste
3 tbsp Butter
2 lg cloves Garlic, chopped
1 tbsp Parsley, flat leaf, chopped
Olive oil, to grease grill racks

Directions

Pre-heat grill on high heat. Lightly grease racks to prevent sticking.

In a small bowl, stir together garlic powder, onion powder, paprika, lemon pepper, and sea salt. Rub both sides of fish with seasonings.

In a saucepan over medium heat, melt the butter with garlic and parsley. When butter is melted, remove from heat and set aside.

Grill fish for 7 minutes. Turn and drizzle with butter mixture. Cook another 7 minutes or until fish flakes easily with a fork.

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