

Classic Greek Grilled Porgy

Ingredients

4 whole porgies
1/2 cup olive oil
1 medium onion, chopped
3 lg cloves, garlic, peeled & sliced
Juice of 1 whole lemon
1 bunch oregano
1/4 tsp salt, to taste
1/2 tsp pepper, to taste
Parsley, for garnish

Directions

Mix onion and garlic, lemon juice, and olive oil with oregano, salt and pepper. Beat it with a whisk.
Preheat grill for very high heat. Lather fish all over with mixture. Add some of mixture to cavity of the fish. Keep some extra for basting.
Grill for 7-10 minutes per side, basting occasionally. Serve with extra mixture if you have some.
Garnish with parsley and lemon.

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