

Grilled Striped Bass

Ingredients

4 Striped Bass fillets, skin on
1/4 cup extra-virgin olive oil
3 tbsp fresh lemon juice
Few springs thyme or oregano
2 garlic cloves, smashed
1/8 tsp fresh ground black pepper
Salt

Directions

Combine oil, lemon juice, thyme or oregano, garlic and pepper in a large bowl. Add fish to marinade and turn to coat. Cover with plastic wrap and place in refrigerator for at least 30 minutes.

Heat a grill to medium-high heat. Grease racks with oil to prevent sticking. Remove fish from marinade. Place on grill, skin side down, and season with salt. Grill until skin is lightly browned and starting to crisp. Carefully turn fillets and cook until well browned and cooked through.

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