

RECIPE CARD

RECIPE NAME

Grilled Whole Fish

ABOUT THIS RECIPE

This is a basic guide to grilling a delicious, whole fish. This recipe serves two.

INGREDIENTS

- A sealed and cleaned fish, about two pound (Red Snapper, Bronzino, Black Sea Bass)
- Olive Oil
- Salt
- Pepper
- Lemon
- Thyme
- Parsley

PROCEDURE

1. Start by preheating your grill to a medium-high heat
2. Using a knife, make three shallow diagonal cuts on each side of the fish
3. Brush the entire fish with olive oil and season with salt and pepper
4. Stuff the fish with lemon, thyme, and parsley
5. Brush the grill with oil and place the fish down
6. Cook the fish uncovered for ten minutes, or until the flesh is white throughout and releases easily from the grill.
7. Remove the fish from the grill and place it on a platter
8. Let it sit for 5 minutes
9. Enjoy!

