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by ewfood

BBQ Blackened Fish with Lemon Butter

Ingredients

2 red snapper fillets - halved
8 tbsp butter
1 tsp paprika
1 tbsp fresh parsley - minced
Juice of 1 lemon
Salt and pepper
Pinch of each:
Oregano
Garlic salt
Onion salt
Cayenne pepper
Thyme

Preparation

- 1 Combine the herbs and spices and sprinkle the mixture over the fish fillets.
- 2 Allow to stand while you bring the lemon juice to a boil, remove from the heat and add the butter mixing until the butter has melted.
- 3 Grill the fish for 3 - 4 minutes per side.
- 4 Stir the parsley into the lemon butter and serve.

Cooks Note
