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## 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  
<em>Pinch of each:</em>  
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

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