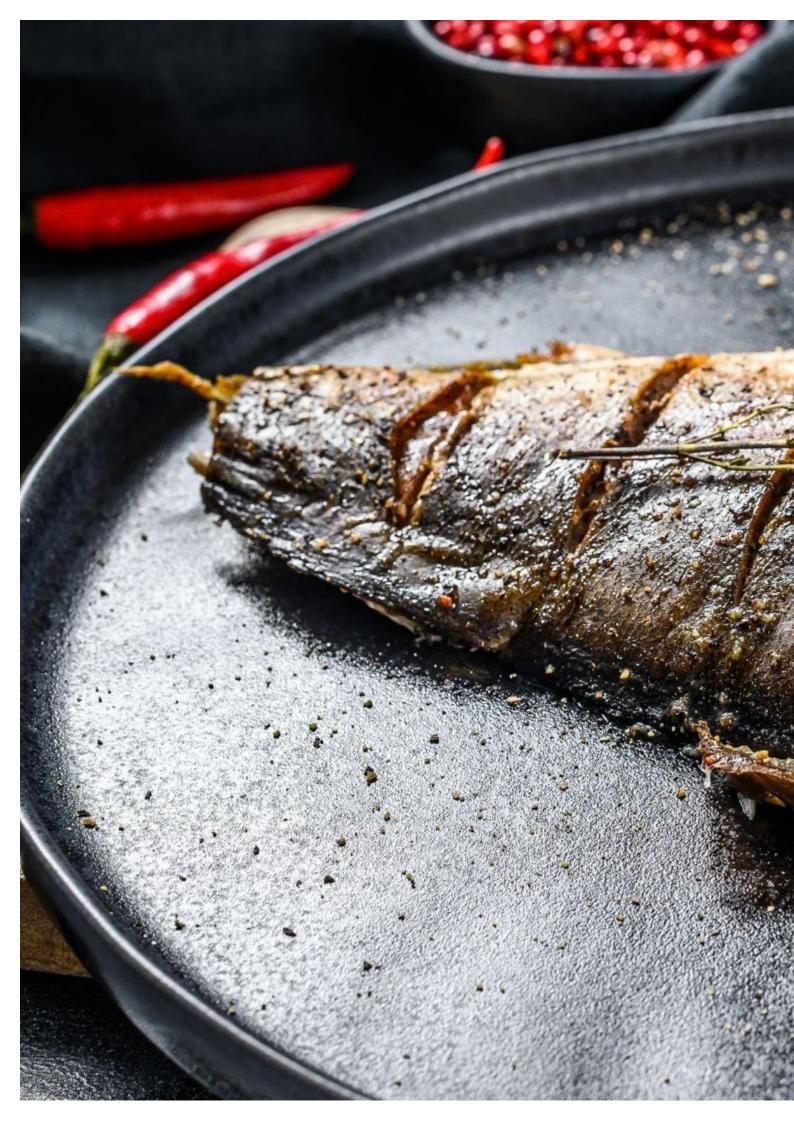
Grilled or Baked Amberjack





Instructions

- 1. Place the fish in a Ziploc bag
- 2. Combine in a shallow bowl the first six ingredients to make a marinade
- 3. Pour the marinade over the fish and allow to marinate for 35 minutes, closing bag and placing it in refrigerator, turning occasionally
- 4. Prepare the grill for medium direct heat about 325 to 350 degrees
- 5. Remove the fish from the bag and discard marinade
- 6. Sprinkle the fish generously with salt and pepper
- 7. Place fish on grill rack and cook 4 minutes on each side or until the fish flakes easily with a fork

Baking Directions:

- 1. Marinade the fish as above, preheat oven to 350 degrees
- 2. Remove fish from bag and sprinkle generously with salt and pepper
- 3. Place in a sprayed (Pam etc) shallow baking dish and bake for about 12 to 15 minutes or until the fish flakes with a fork

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