

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. Marinate 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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