

Grilled Chilean Sea Bass

<http://userealbutter.com/2008/07/26/grilled-chilean-seabass-recipe/>

1 lb. Chilean sea bass, fillet
1 lemon, juice of
1/2 tsp salt
1/2 tsp black pepper, freshly ground
2 tbsps olive oil

Set the fish in a container with the lemon juice for ten minutes. Flip the fish and let sit for another ten minutes. Pat the fillet dry and rub with salt, pepper, and olive oil. Place fillet in an oiled fish basket and grill on high heat for about 4 minutes. Flip the fish and grill for another 3 minutes (depends on thickness of the fish). Serve immediately.