



Easy Broiled Striped Bass Fillets Recipe

Serves/Makes: 4

Ingredients:

- 4 striped bass fillets (about 6 ounces each), boneless
- 1 large onion, thinly sliced, separated into rings
- 1/4 cup butter
- 2 teaspoons Worcestershire sauce
- 1 tablespoon lemon pepper
- 2 lemons
- 1/2 teaspoon cayenne red pepper

How to cook Easy Broiled Striped Bass Fillets:

- Preheat oven to 450°F.
- Dip striped bass fillets into melted butter and place on non-stick broiler pan.
- Sprinkle striped bass evenly with lemon pepper and cayenne pepper.
- Place onion rings on the striped bass fillets and then sprinkle with Worcestershire sauce.
- Bake for 8 minutes on center oven rack, then turn on broiler at 500°F and allow enough time to brown the striped bass and onions, 3 to 6 minutes.
- Remove and allow to cool for 3 minutes.
- Squeeze lemon over fish and serve.

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