



NC Black Sea Bass Recipe

Here is a great recipe for Black Sea Bass. You can also use this for other fish with flaky white meat like Largemouth/Smallmouth Bass, Stripped Bass, Sea Trout, Flounder, Reds, Snapper, Grouper, ECT...

Ingredients

4 1/4 lb Black Sea Bass fillets
1/4 cup butter
2 tbsp lemon juice
1/2 tbsp fresh garlic, chopped
3 tbsp fresh dill, chopped
2 tbsp fresh chives, chopped
2 tbsp fresh parsley, chopped
1 tsp celery salt
1 tsp paprika

Directions

Oven preheated to 400 degrees.
Brush olive oil on baking dish covering entire inside of dish.
Place filets in baking dish.
Drizzle lemon juice over each filet.
Heat the saucepan on low heat.
Melt the butter in the saucepan
Stir garlic, celery salt, dill, chives, parsley, and paprika into melted butter.
Continue on low heat for 2 minutes.
Pour butter mixture evenly over each filet.
Place baking dish in oven.
Bake uncovered for about 8 to 10 minutes or until fish is white and flaky.
Remove fish to plates or serving platter.
Pour pan juices into saucepan.
Increase heat to moderate heat and simmer pan juices until reduced.
Pour the pan juices over warm fish.

You can also find great Carolina Seafood recipes at the below pages

Carolina Seafood Recipes

Chefs of Carolina

Last edited: Aug 15, 2016