



## Grilled Sea Bass

**Prep Time:** 20 Minutes

**Cook Time:** 20 Minutes

**Ready In:** 40 Minutes

**Servings:** 6

"Sea bass is rubbed with seasonings, and grilled in an herbed butter blend."

### INGREDIENTS:

1/4 teaspoon garlic powder	2 pounds sea bass
1/4 teaspoon onion powder	3 tablespoons butter
1/4 teaspoon paprika	2 large cloves garlic, chopped
lemon pepper to taste	1 tablespoon chopped Italian flat leaf parsley
sea salt to taste	1 1/2 tablespoons extra virgin olive oil

### DIRECTIONS:

1. Preheat grill for high heat.
2. In a small bowl, stir together the garlic powder, onion powder, paprika, lemon pepper, and sea salt. Sprinkle seasonings onto the fish.
3. In a small saucepan over medium heat, melt the butter with the garlic and parsley. Remove from heat when the butter has melted, and set aside.
4. Lightly oil grill grate. Grill fish for 7 minutes, then turn and drizzle with butter. Continue cooking for 7 minutes, or until easily flaked with a fork. Drizzle with olive oil before serving.