



Grilled Cod

Season both sides of cod with Cajun seasoning, lemon pepper, salt, and black pepper. Set fish aside on a plate. Heat butter in a small saucepan over medium heat, stir in lemon juice and green onion, and cook until onion is softened, about 3 minutes.

Place cod onto oiled grates and grill until fish is browned and flakes easily, about 3 minutes per side; baste with butter mixture frequently while grilling. Allow cod to rest off the heat for about 5 minutes before serving.