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featured recipe!

Citrus Grilled Golden Tilefish with Coconut Lime Compound Butter

Serves 4

Ingredients

4 tile fillets

6-8 lemons- for the grill, sliced in 1/8" pieces

juice and zest of one lime

1 stick butter, brought to room temp.

1/8 cup unsweetened coconut

1 tsp salt

Directions:

Mix the butter, salt, the zest and juice of the lime together with an immersion blender to make the compound butter.

Next, preheat your grill to 350 degrees for medium direct heat. Once the grill is heated up, layer the lemon slices in a bed large enough for your 4 fillets. Slather the fillets generously with the compound butter and place the fillets over the lemon slices on the grill. Grill with the lid closed (vents open) for 16-18 minutes or until an instant read thermometer reads 145 degrees.