

Grilled Bronzini Fish with Lime and Herbs



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Ingredients:

Whole Bronzini Fish- as many as you want

Olive Oil

Salt and Pepper

4 or more lime, Equal amounts sliced and juiced

To Make:

Scrub grill grates down and generously oil them with olive oil. Heat to medium high heat.

Generously rub the Bronzini down with olive oil and liberally season with salt and pepper inside and out.

Place the bronzini skin side down on a tray and fill one side with herbs and lime. Fold the second side over on top of the herbs, so the fish are stuffed and back to their regular fish shape.

Gently lay fish on the hot, well-oiled grill and cook without turning for about 5 minutes until the skin is crisp and the flesh on the grill-side of the fish is flakey and opaque. Use spatula to loosen the fish from the grill; there may a spot or two that sticks. Flip the fish over and continue to grilling for about 3-4 minutes. Remove fish to serving plate and let rest for 5 minutes before serving.