

## Grilled Sea Bass with Garlic Butter

From "The Spruce Eats" website

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Prep: 10 minutes

Cook: 15 minutes

Total: 25 minutes

Servings: 4

### Ingredients

#### **For the Garlic Butter Sauce:**

3 tablespoons butter

1 medium lemon, juiced

2 cloves garlic, minced

2 tablespoons finely chopped Italian parsley

#### **For the Fish:**

1/4 teaspoon garlic powder

1/4 teaspoon paprika

1/4 teaspoon onion powder

1/4 teaspoon sea salt

2 pounds sea bass fillets

1 1/2 tablespoons extra-virgin olive oil

#### Make the Butter Sauce:

1. Gather the sauce ingredients.
2. Combine the butter, lemon juice, garlic, and parsley in a small saucepan over medium-low heat.
3. Cook until the butter has melted. Set aside.

#### Cook the Fish:

1. Gather the remaining ingredients.
2. Preheat the grill to medium-high heat. Combine the garlic powder, paprika, onion powder, and salt in a small bowl.
3. Sprinkle the seasoning mixture on both sides of the fish.
4. Right before placing the fish on the grill, make sure to clean and oil the grill grates to keep the fish from sticking during the cooking process. This can be achieved by using a large pair of tongs, folded paper towels, and a high smoke point oil (canola oil, peanut oil, or sunflower oil; olive oil will work in a pinch). Dip the paper towel into the oil and run it across the grates at least 3 times to create a nonstick surface.
5. Place the fish on the grill and cook for 5 to 7 minutes. Turn the fish and baste it with the butter sauce. Cook for about 5 to 7 more minutes.
6. Once the fish reaches an internal temperature of at least 145 F, remove it from the heat, and drizzle it with olive oil.

### ***Fish Grilling Tips***

1. Make sure your grill is nice and clean before starting.
2. Once the grill is hot, lightly oil the grates. Fold up a paper towel into a square and saturate it with oil. Use a pair of tongs to rub the oil on the hot grill grates.
3. Don't flip the fish until it's completely cooked on the bottom side. This will help it separate from the grill.
4. Use a large, flat metal spatula to flip the fish. If you're not sure if it's done, use an instant-read thermometer. The internal temperature should be 145 F.