

## Grilled Striped Bass

Martha Stewart Living, September 2002

### Ingredients:

¼ cup extra virgin olive oil

3 tablespoons freshly squeezed lemon juice

Few springs thyme or oregano

2 garlic cloves, smashed

1/8 teaspoon freshly ground pepper

4 striped bass, skin on (about 6 ounces each)

Coarse salt

Fresh chives, cut into ¾" length, for garnish (optional)

Lemon wedges, for garnish (optional)

### Instructions

1. Combine oil, lemon juice, thyme or oregano, garlic, and pepper in a large shallow bowl. Add fish to marinade, and turn to coat; cover with plastic wrap, and place in the refrigerator 30 minutes.
2. Heat a grill or grill pan over medium-high heat. Remove fish from marinade, letting excess drip off. Place on grill, skin side down, and season with salt. Grill until skin is lightly browned and starting to crisp. Carefully turn fillets, and cook until well browned and cooked through (center will be opaque), 5 to 6 minutes. Garnish with chives and lemon wedges, if desired. Serve hot or at room temperature.

Cook's Notes: Striped bass is also sold as striper; you can substitute it with other firm, white-flesh fish such as black sea bass, trout, or grouper.