
Grilled Striped Bass with Chile-Lime Butter

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 20 minutes

2 1/4 pounds Striped Bass

2 tablespoons canola oil

salt and pepper, to taste

CHILE-LIME BUTTER

1/4 cup butter

1 tablespoon shallot, finely diced

1 tablespoon lime zest, fresh grated

3 teaspoons lime juice

1 tablespoon red chili pepper, finely diced

1 pinch salt

Place all of the ingredients for the chili-lime butter in a food processor. Pulse until all ingredients are incorporated. Place the chili-lime butter on parchment paper in one long thin line and then roll into a cylinder. Crimp the ends of the butter roll. Place in the freezer.

Prepare a grill at medium heat and oil the sea bass fillets. Season with salt and pepper. Grill for 4 to 5 minutes per side. Remove from grill and immediately top with a coin of Chile-Lime Butter.

Serving Ideas: Serve with a cold beer and steamed rice.

Suggested Wine: Pinot Grigio

Seafood Entrees