



Fish Recipes

Grilling

6-8 panfish, cleaned
Cajun seasoning
lemon pepper
1 fresh lemon (or lemon juice)
5 T. Greek seasoning
1/2 c. vegetable oil
foil



Cover grill grate with aluminum foil (or use a grilling pan). Lightly sprinkle the inside of fish with Cajun seasoning. Mix Greek seasoning and oil. Brush a thin layer of vegetable oil/Greek seasoning on outside of fish. Grill until white and flaky in the middle, turning at least once. Remove fish from grill and squeeze lemon juice lightly over. Sprinkle with lemon pepper. Serve immediately.