

Grilled Honey-Orange Glazed Sweet Lip or Painted Reel Fish

Ingredients:

BASTING SAUCE

¼ cup Orange Juice Concentrate (thawed)

¼ cup Soy Sauce

2 tbsp Honey

¼ cup Vegetable Oil

2 tbsp Onion Puree

1 tbsp Orange Rind (chopped)

FISH

12 ea 8 to 10 ounce Phillip's Sweet Lips

Salt

Pepper

¼ cup Vegetable Oil (brush each fillet front and back)



Directions:

Mix basting ingredients together and simmer in a pan on the stove top for 5 to 10 minutes. Let mixture cool for 2 hours, this will let the liquid coat the fish better. On a medium heat gas flame grill, place the seasoned and oiled fish fillets on the grill. Start brushing the top side before turning, continue to glaze the fish after you have created grill marks. Cook fillets until fish flakes easily with fork - 8 to 15 minutes - keep basting with sauce. Garnish with orange slices if desired and citrus flavored rice.

Yields: 12 servings