

GRILLED SWEET LIP BURGER

Ingredients:

4 (8-10 ounce) Sweet Lip fillets
1 tablespoon lime juice
1/2 teaspoon lemon-pepper seasoning
1/4 cup mayonnaise
2 teaspoons Dijon mustard
1 teaspoon honey
4 hamburger buns, split
4 lettuce leaves
4 tomato slices



Directions:

Brush both sides of fillets with lime juice; sprinkle with lemon-pepper. Coat grill rack with nonstick cooking spray before starting the grill. Grill fillets, covered, over medium heat for 5-6 minutes on each side or until fish flakes easily with a fork. In a small bowl, combine the mayonnaise, mustard and honey. Spread over the bottom of each bun. Top with a fillet, lettuce and tomato; replace bun tops.

Yield: 4 Serving