

# HOOKED ON FISH

Fresh. Simple. Sustainable.

## Grilled Corvina with Lemon/Herb Compound Butter

### HOF

1 lb corvina fillets

olive oil

salt and pepper to taste

1 stick unsalted butter, softened

zest of 2 lemons

2 tablespoons fresh herbs (whatever you have on hand - basil, chives, tarragon, parsley, or a mix), minced

additional salt and pepper to taste

#### TO MAKE LEMON/HERB COMPOUND BUTTER

Combine the butter, lemon zest, and herbs. Mix well. Add salt and pepper to taste.

(This can be done in a food processor.) Roll mixture into a log. Wrap in plastic wrap.

(Can remain in the refrigerator for a week or freeze for up to 3 months.)

#### FOR THE FISH

Preheat grill to medium. Brush both sides of fillets with olive oil and sprinkle with salt and pepper to taste.

Generously oil grill grates. Grill corvina about 3 minutes per side (4 minutes if the fillets are especially thick). Transfer to plate. Top with a few pats of compound butter.

Serves 2 to 3

Check our website for more recipes:

<https://www.hookedonfishchicago.com/recipes>