



A Recipe from Old Smokey Products Company

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RECIPES // Fish Dinner

Recipe for the Old Smokey Charcoal Grill

Ingredients

- * 8 bass filets
- * 1/2 cup lemon juice
- * 1 cup olive oil
- * 1 T worcestershire sauce
- * 1 stick butter
- * 2 T dry mustard
- * to taste - bay leaves, basil leaves, thyme

Directions

Use the Grill-O-Sheet for this one.

Marinate fillets in mixture of Worcestershire sauce, olive oil and lemon juice for one hour. Cook 15 minutes per pound of fish. When fillets are about half-done, place bay leaves, basil leaves and thyme under the fillets and smoke until done. Baste often with butter and dry mustard mixture. (serves about 4).