



A Recipe from Old Smokey Products Company

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RECIPES // Flounder

Recipe for the Old Smokey Charcoal Grill

Ingredients

- * whole flounder scaled and headed
- * lemon pepper
- * creole seasoning (maybe Tony's)
- * lemon juice
- * butter

Directions

You can use the Grill-O-Sheet for this one or you can wrap the fish in foil.

Slice the top of the fish with long horizontal lines. Season with the lemon pepper, creole seasoning and lemon juice. Slice small pieces of the butter and place into the cut creases of the fish. It will flake with a fork when complete and you can use a spatula to remove fish from the bone (both sides).