



## **A Recipe from Old Smokey Products Company**

[www.oldsmokey.com](http://www.oldsmokey.com)

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### **RECIPES // Red Fish**

*Recipe for the Old Smokey Charcoal Grill*

#### Ingredients

- \* 4 T of margarine
- \* 1/3 cup of white wine
- \* 1 tsp Worcestershire
- \* 1 tsp garlic powder
- \* 1 tsp creole seasoning
- \* lemon wedges or lemon juice

#### Directions

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

Above is for four 6oz red fish fillets with skin.

Mix/Melt margarine, add white wine, Worcestershire and garlic powder. Pour half on to fish then sprinkle creole seasoning over. Place lemon wedges or squeeze lemon over to taste.

When finished, use a spatula to remove fish.