THREE CITRUS SEABASS

Compliments of Big Sky Cafe - San Luis Obispo, CA





Ingredients:

Zest of: ½ Grapefruit 1 Lemon

½ Cup finely chopped fresh Basil
 ¾ Cup Orange Juice
 ¼ Cup Lemonade
 2 Oranges
 2 each Seabass Fillets (about 1" thick each)
 Salt & Pepper to taste

Preparation:

Combine fruit zest, basil, orange juice, lemonade, and salt & pepper.
Marinade Seabass in mixture for at least 10 minutes to an hour (be careful not to marinade longer).

Broil approximately six (6) minutes on each side.

Garnish with basil leaf and a sprinkle of zest and serve.