

COOKING WITH STYLES

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Grilled Yellowtail

- 5 -6 oz yellowtail filet per person
- 2 tbsp olive oil
- Kosher salt
- Fresh ground black pepper

Grilling yellowtail is really quite easy, the trick is no to overcook the fish. Lightly coat the fish in olive oil, sprinkle with kosher salt and pepper, and over high heat grill for 3 - 4 minutes per side. About one minute before removing yellowtail from the grill put a dollop of maitre'd butter on top.

Maitre'd Butter

- 1 stick of butter soften
- 2 tbsp chopped fresh parsley
- 1 teaspoon lemon juice
- Pinch kosher salt
- Fresh ground pepper, a couple or 3 twists

Making maitre'd butter is as simple as grill the yellowtail. Soften 1 stick of butter, add chopped parsley, lemon juice, kosher salt, and pepper, and combine. If you have a food processor it much easier but it can also be done by hand. Once combined place butter on parchment paper and roll into a log and refrigerate to serve on fish or anything else you might like.