

Redfish in the Half Shell

I'm always looking quick and delicious ways to cook a redfish. One of the simplest and quickest is redfish cooked on the grill in its own skin. It makes cleaning the fish easy because all you do is fillet the fish leaving the skin on. No scaling. There are no pots or pans to clean and the meat just slides off the skin when it's done. It is almost fool proof because even if the grill flares up, you have the skin with the scales to protect the meat from burning.

Redfish in the Half Shell

- 1 redfish fillet with skin and scale.
- ¼ tsp. Lawrys Season Salt
- ¼ tsp. Mr. Pepper
- ¼ cup Butter

Step 1: Fillet the redfish leaving the skin with scales.



Step 2: Pat fillet dry with a paper towels. Cover with softened butter and add spices.



Step 3: Put on hot grill. Cook until meat flakes apart in the thickest part of the fillet. About 12 minutes depending on size of fish.



Step 4: Enjoy!!

