

Dale's

Southern Grill "A SOUTHERN EXPERIENCE..."

Grilled Tilapia w/ Roasted Lemon and Caper Dressing

Marinade:

2 tsp Lawry's Salt
1 tsp Dill Weed
1/2 tsp Black pepper
6 oz Virgin Olive Oil

Lemon-Caper Sauce

8 oz Lemon Juice
2 oz Olive oil
4 Tbs Capers (drained)
4 Tbs Green Onions- Chopped 1/4"
2 tsp Lawry's salt

This recipe should make enough marinade for 10 pieces of fish... adjust to the quantity you are making. Marinate the filets for 1 hour before cooking... keep refrigerated until ready to use. The lemon-caper sauce should top the fish just before serving approximately 1 tbs of sauce per filet.... whisk it before serving as it tends to separate.

Garnish with lemon that has been grilled on the char-broiler..lightly brush with oil before cooking...cut slices about 1/4" thick... cook until you have nice brown lines on the lemon.
