

FOGO

Tilapia with Citrus Butter

Ingredients

- FOGO Premium Lump Charcoal
- 3-4 fillets of fresh Tilapia
- 2 tablespoons melted butter
- 2 tablespoons lemon juice
- 2 tablespoons orange juice
- 1 tsp Lawry's Seasoned Salt
- ½ tsp black pepper

Directions

Light your charcoal and set up for indirect heat at 325 degrees.

Mix all ingredients together all of the ingredients into a small bowl. Brush the fish with the butter mixture and sprinkle on more of the Lawry's seasoned salt. Cook on a foil bed to until the internal temperature of the fish is 145 degrees. You can brush some more butter mixture on the fish towards the end of the cook or throughout if you want it to have a richer flavor.

Serve over salad and squeeze lemon over top. Make your salad however you wish. For ours, we used some power greens, cherry tomatoes, candied almond slivers, and dried cranberries to top. A little oil and vinegar would be a nice dressing, or you can keep it simple and just use lemon juice for a citrus dressed salad.

Enjoy!