

NUTS & BOLTS RECIPE

GRILLED FISH TENNESSEE BOURBON MARINADE

This is a great marinade for Spanish mackerel filets, redfish, mahi-mahi, kingfish, salmon and other firm fleshed fish filets or steaks on the grill. Don't worry, the alcohol cooks off when you're making the marinade, but imparts a great flavor. There's a lot of butter in this recipe, so be careful of your eyebrows when grilling, it will flame a bit. Serve with some roasted red potatoes, and a cool summer salad. Good stuff!

NOTE: Whatever fish you use, you should leave the skin on. This will be the side that is on the grill, and when done, the meat will simply slide off the skin.

Makes 6 to 8 Servings

Prep: 30 min.

INGREDIENTS:

- 1 Tsp. each:** Salt
Cayenne Pepper
Black Pepper
Cumin
Garlic Powder
Paprika
Cajun Creole Seasoning – Tony Chachere's, Zatarains, or Bam!
Mrs. Dash Extra Spicy
Louisiana Hot Sauce – to taste
- 1 TBLSP** **Worstershire Sauce**
- ½ cup** **Jack Daniels or your favorite sour mash whiskey**
- 3 Sticks** **Low Salt butter (don't use margarine)**

In a large skillet, combine all ingredients, except butter, and simmer a few minutes to boil off the alcohol. Then add the butter – cut it in chunks to melt faster.

Simmer this on low for about 15 minutes, stirring occasionally.

In the meantime, place fish filets, meat side down, on a bed of ice to draw out the blood. About 7 or 8 minutes.

Remove marinade from heat. Place fish in a large pyrex dish and pour the marinade over the filets. Coat well on both sides. Place in the refrigerator for at least an hour. Butter should begin to congeal, and adhere to the filets.

Place the filets on a hot grill, skin side down. DO NOT TURN. Baste frequently with the remaining marinade. Be careful of flare-up's. It's done with meat slides off skin. About 5 to 8 minutes, depending on thickness of the filet or steak. Enjoy.