



Fall Recipe *from Chef David Merrill*

Grilled Striped Bass with Lemon and Fennel

For best results when barbecuing, use a grill basket. It should be big enough for the fish but snug enough to keep the fish and lemon slices from moving around.

1/4 cup olive oil	Coarse salt
2 tablespoons fresh lemon juice	1/2 cup (packed) coarsely chopped fresh fennel fronds
2 garlic cloves, crushed	
2 1-1/2 lb. whole striped bass, cleaned	5 1/8 -inch-thick lemon slices

Prepare barbecue (medium-high heat). Whisk first three ingredients in medium bowl. Season with salt and pepper. Set aside.

Make three 1/2-inch-deep diagonal slits in skin on each side of fish. Brush fish generously inside and out with lemon-garlic oil mixture. Sprinkle fish inside and out with coarse salt. Stuff slits with half of fennel fronds. Place remaining fennel fronds inside fish. Place fish in grilling basket. Top fish with lemon slices, overlapping slightly. Close grilling basket (fish and lemon slices should be secured by basket). Grill fish until cooked through, about 10 minutes per side. Remove fish with lemon slices from basket and carefully transfer to platter. Serve and enjoy.

Makes 4 servings.

