

# Lemon & Bay Barbecued Sea Bass

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*Great for beach-side BBQs, this simple sea bass recipe delivers maximum flavour for minimum effort. Sea bass fillets are rubbed with a mixture of lemon juice, bay leaf, olive oil, salt and pepper before being BBQed until flaking to perfection. Serve with some soft crusty bread.*

## Ingredients:

500g sea bass fillets, boned and prepared  
1 tbsp. lemon juice  
1 tbsp. olive oil  
Good pinch each of salt and pepper  
1 bay leaf

## Directions:

1. Mix the lemon juice, olive oil, salt and pepper and bay leaf together in a small bowl.
2. Preheat an outdoor BBQ for a medium high heat. Lightly oil the cooking grate.
3. Rub the fish inside and out with the lemon and bay mixture. Cook for 8-10 minutes on the BBQ, turning once halfway through cooking, until flaking.

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