



## Grilled Grouper with Basil Tomato Sauce

Recipe courtesy of O'Neil Williams.

### Ingredients

1 Tablespoon lemon juice  
1 1/2 teaspoons minced fresh rosemary or 1/2 teaspoon dried rosemary, crushed  
1 1/2 teaspoons olive oil  
1/4 teaspoon salt  
dash pepper  
2 fish fillets  
1/4 cup diced seeded tomato  
1 tablespoon minced fresh basil or 1 teaspoon dried basil  
1 Tablespoon chopped green onion  
1 1/2 teaspoons red wine vinegar  
1/4 teaspoon grated orange peel

### Instructions

In a large resealable bag, combine the lemon juice, rosemary, oil, salt and pepper; add fish. Seal bag and turn to coat. Refrigerate for 1 hour.

Drain and discard marinade.

Set EGG for direct cooking (no convEGGtor) at 350°F/177°C. Grill fish on Perforated Cooking Grid until fish flakes easily.

In a small saucepan, combine the remaining ingredients. Cook over medium heat. Serve with fish.