

Our State eats

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Grilled Amberjack *with* Citrus

Yield: 6 servings.

- ½ cup orange juice
- ¼ cup lime juice
- ¼ cup lemon juice
- ½ cup olive oil
- ¼ tablespoon dry white wine
- 2 pounds amberjack fillets,
or 3 medium to large whole
cleaned fish
- Kosher salt to taste
- 3 tablespoons lemon pepper
- Ground black pepper to taste
- 2 limes, sliced (for garnish)

In a large mixing bowl, whisk together orange, lime, and lemon juices; olive oil; and white wine. Place the fish into a large glass baking dish and season with salt and lemon pepper on both sides. Pour juice mixture over fish and marinate in refrigerator for 30 minutes.

Preheat grill to high. When the grill is hot, scrape the grate clean and oil the grate.

Place fish on the grill and discard the marinade. Cook for 4 minutes on each side, or until fish flakes with a fork. Transfer to a serving platter and add salt and black pepper to taste. Garnish with lime slices.



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