



SEA EAGLE MARKET

From our boats to your table!

Grilled Triggerfish

Serves 4

Ingredients

- 4 Triggerfish Filets
- 1 stick melted sweet, salted butter.
- 1/4 teaspoon of garlic
- salt and pepper to taste
- 1 lime squeezed
- 1 lemon squeezed
- 2 tablespoons of mayo (any kind)

Directions

- Place fish in a lightly buttered shallow baking dish, skin side down. In a cup, combine remaining ingredients. Pour over redfish fillets and bake at 350° for 20 to 25 minutes. The baked redfish should flake easily with a fork when done.