

Grilled Branzino with Preserved Lemon Olive Relish

Serves 4:

Ingredients

Preserved Lemon Olive Relish:

2 to 3 preserved lemons, pulp removed, rind minced

1/4 cup parsley leaves, minced

3 large garlic cloves, minced

2 celery stalks, finely chopped

10 to 12 large green olives, pitted and chopped

juice of 1 lemon

3 to 4 tablespoons extra virgin olive oil

kosher salt and freshly ground black pepper

2 branzino, 3 to 4 pounds total

10 sprigs fresh oregano

2 lemons, thinly sliced

kosher salt and freshly ground black pepper

extra virgin olive oil

Preparation

Make Preserved Lemon Olive Relish: toss minced preserved lemon with minced parsley in small bowl.

Add minced garlic, chopped celery and chopped olives to the bowl.

Add lemon juice, olive oil, kosher salt and freshly ground black pepper.

Stir, taste, and adjust the seasoning if necessary; let stand until ready to use.

Have fishmonger scale and gut branzino, butterfly it, and leave the head and tail intact.

Using blade of sharp knife, slice 2 to 3 slits in flesh on either side of fish.

Stuff slits with oregano sprigs and thin slices of lemon.

Season cavity of fish with kosher salt and freshly ground pepper.

Drizzle with olive oil, and fill with oregano sprigs and lemon slices.

Place fish on prepared grill and cook, turning once, for about 8 to 10 minutes on each side.

Remove oregano and lemon slices from cavity and fillet fish.

Spoon preserved lemon olive relish over fish fillets and serve.

Drizzle with extra virgin olive oil.

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