

Chef Gloria B.

Grilled Bluefish in Citrus Fish Marinade



I hear people say they don't like bluefish because it has a gamey taste or it tastes too fishy. If you buy your fish fresh (I always ask if the fish came in today), and marinate it with this citrus sauce it will take away the gamey taste. The citrus breaks down the fish so don't over marinate.

This marinates works very well with bluefish or striped bass.

Juice of ½ lemon, 1 lime and 1 orange
2 cloves garlic finely chopped
6-10 drops hot sauce (add to your heat preference)
3 scallions chopped
2 Tablespoons dry vermouth
2 pounds bluefish or striped bass

Mix all ingredients together and pour over fish in a non-reactive dish. Allow to marinate for 30 minutes or up to an hour. Drain marinade and put in small pan and heat until boiling and then simmer. Preheat grill until very hot. Grill bluefish skin side up for about 4-5 minutes and turn over and grill for another 4-5 minutes, depending on the thickness of the fish. Remove from fire and pour heated marinade over the fish and serve.