

"Char-broiled Kingfish"

- 2 lbs. kingfish steaks
- 1/4 cup melted butter or margarine
- 1/4 cup lime juice
- 1/2 tsp salt
- 3/4 tsp paprika
- 1 dash pepper



Combine ingredients (except fish) & mix well. Place fish on well greased grill. Brush fish with sauce & cook about 4" from moderately hot coals for five to eight minutes, basting fish with sauce as it cooks. Turn, baste & cook another 5 minutes or until fish flakes easily when tested with a fork. Serves six.

Brooks Schoen
"Julie Belle III"

