Grilled Red Snapper

Ingredients

- **Red snapper:** Look for red snapper fillets that are skin-on and thicker, since these cook best on the grill. The flesh should smell clean and be slightly rosy in color. Frozen red snapper works, just defrost it first.

- **Spices:** The spice mixture used for the fish is similar to blackening seasoning with smoked paprika, kosher salt, thyme, oregano, onion powder, black pepper, garlic powder, and cayenne. It gives the fish a nice savory, smoky flavor.

- **Olive oil:** To make sure the fish doesn't stick to the grill, you will want to brush it with oil on both sides. Avocado oil works great on the grill as well. For a more traditional Southern flavor, add some melted butter to the fish right before serving.

- **Lemon:** The lemon juice in this recipe adds brightness to the dish. Add it right before serving. Lime juice can be used as well.

Tips for Grilling Fish

- It can be intimidating to make fish on the grill since the flesh is more delicate and easily falls apart. Here are some tips to make grilling snapper and other fish a breeze.

- **Room temperature:** Always let the fish come to room temperature before grilling. This ensures that the fish cooks evenly and doesn't stick to the grill. Cold fish sometimes will overcook on the outside, while remaining undercooked on the inside.

- **Leave the skin on:** Since fish is delicate, it is best to leave the skin on to help the fish stay together as it cooks. Always grill with the skin side down to start. For delicate fish, like red snapper, it is best to only cook it skin side down or the fish will likely fall apart on the grill. If the fish doesn't have skin, place it on foil.

- **Clean grill grates:** Dirty grill grates make it more likely that the fish will stick to the grill. Always make sure to clean the grill before using and oil the grates if needed.

- **Use foil if needed:** If your grill tends to be sticky, place a piece of foil under the fish as it grills. This ensures the snapper doesn't stick to the grill.