

# Grilled Citrus Rosemary Catfish

## Ingredients

- 4 Superior Catfish Fillets
- 1/2 fresh lemon per fillet
- Salt and pepper to taste

## Citrus Sauce

- Juice and zest of 1 lime
- Zest of 1 lemon
- Zest of 1 orange
- 6 ounces pineapple juice
- 1/2 cup brown sugar
- 1 tbs fresh rosemary, chopped
- 1/4 teaspoon salt

## Instructions

1. Preheat grill.
2. To make Citrus Sauce, combine all ingredients in a small sauce pan. Bring to boil; reduce heat and simmer 5 minutes.
3. Place catfish in shallow dish and squeeze 1/2 fresh lemon over each. Sprinkle with salt and freshly ground black pepper. Let sit 5 minutes.
4. Place catfish fillets on grill skin side up for 3 to 4 minutes. Flip over and grill 2 to 3 more minutes.
5. Transfer catfish to serving plate and spoon warmed Citrus Sauce over fillets.

Serves 4

