

Drunken Jack's Grilled Grouper Royale

8 oz.	Skinless Black Grouper filet	3 Tbsp.	Melted butter
2 oz.	Jumbo lump crabmeat	1 clove	Minced garlic
½ cup	Sliced mushrooms	3 Tbsp.	Olive oil
4 spears	Asparagus (medium)	1 tsp.	Black pepper
		1 tsp.	Salt

Grilled Grouper Preparation

1. Preheat the grill to medium-high heat.
2. In a small bowl, whisk together melted butter, garlic, salt & black pepper.
3. Brush the grouper filet on both sides with the melted butter mixture.
4. Place filet on grill and cook for 4-5 minutes.
5. Brush filet again and turn over to cook for another 4-5 minutes. Grouper flesh should be firm and opaque.
6. Remove from the grill and serve grouper topped with sautéed mushrooms, asparagus, crabmeat & béarnaise sauce.

Mushrooms, Asparagus & Jumbo Lump Crabmeat Preparation

1. Preheat range to medium heat.
2. Add remaining butter mixture to a medium sauté pan.
3. Once butter mixture is heated, add asparagus and cook for 1 minute.
4. Add sliced mushrooms and cook until firm and tender.
5. Turn off burner and add Jumbo Lump crabmeat. Cover with lid for 6 minutes.
6. Serve over grilled grouper & enjoy!