



## Celebrations Grilled Tilapia

A good friend of mine in California suggested this recipe with Salmon or Tuna. Having several fillets of tilapia on hand, I thought I would give this a go.

By Tom Burbridge

### Ingredients

½ bottle of Celebrations Brand Zesty Vinaigrette  
½ cup finely chopped cilantro  
4 to 6 fresh \*wild\* Tilapia fillets - Wild tilapia tastes better.  
2 to three alder planks soaked in warm Sam Adams (dark beer)

### Method

- 4 hours ahead -

1. Warm beer in a small pot.
2. Place planks in a large basting pot.
3. Add beer slowly and place a clean plate on top of the planks to completely submerge the planks.
4. Set aside in refrigerator.

- 30 minutes ahead -

5. Place the tilapia in a bowl and cover with the Celebrations Brand.
6. Prepare grill for direct high heat.
7. Place tilapia on the planks.
8. Lightly baste each fillet.
9. Place on grill until the thickest part of the fish turns a solid white.
10. Top with cilantro prior to serving.

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