

2lbs Fish Fillets  
2Sticks.Butter  
1 tsp Dried or Fresh Chives  
Juice of 1 Lemon or 1 Tblsp bottled Lemon Juice  
½ tsp Pepper  
Cajun Blackened fish seasoning  
Garlic Powder.

Melt Butter and mix ingredients more or less of any to suit your taste  
Put Fish fillets in Glass Bowl  
Pour ½ Mixture over fillets and marinate for 15min to 1hr  
Place sheet of Heavy Duty Aluminum Foil onto Med High Grill (turn edges up to hold juice)  
Place fish onto Foil and pour marinate from bowl on top  
Grill Med High for 5 Min or until fish flakes—depends on size of Fillets  
Marinate with other ½ of mixture while cooking then pour remaining mix onto fish as you serve

As an added flavoring some prefer to add about ½ tsp liquid smoke for some fish types