

Delicious Campfire Fish Recipe

Don't let the name fool you; this quick and easy way to make delicious, citrus-flavored fish works as well on the grill as it does over a campfire.



INGREDIENTS

- 1 lb fillets of fresh, white-fleshed fish such as perch walleye or bass
- Cabela's Tequila Lime seasoning
- 1 lemon, sliced
- Chives, diced
- 1 stick butter, cut into thin pats
- Orange juice

DIRECTIONS:

1. Tear off a piece of heavy-duty tinfoil about 3-4 times the size of your fish fillet. You'll want to have plenty of room to seal the foil around the fish once you've assembled the ingredients. Turn up the edges of the foil to keep liquid from running out.
2. Build the campfire fish by starting with a single layer of fish fillets on the foil. For larger fish, this might be just one fillet. Sprinkle Cabela's Tequila-Lime Seasoning over the fish, followed by a few slices of lemon. Place two or three pats of butter over the lemon and add in a pinch of chives or diced onion. Splash in a tablespoon or two of orange juice and fold the tinfoil over the fish, sealing the edges well to form a pouch.
3. Place the foil pouch on a grill set to medium-low heat, or on a grate set over hot coals. A general rule is cooking fish for 10 minutes per inch of thickness of the fillet, so cook accordingly. Smaller fillets should only take 5-7 minutes. When this time has elapsed, open the foil carefully to avoid any hot steam that will escape. The fish is done with it flakes easily with a fork.