

Baked or Grilled Bass

~ bass fillets

~ fresh lemon juice

~ salt free Cavendars Greek seasoning

~ fresh ground black pepper

~ melted butter

~ fresh dried dill

Place the bass filets in baking dish for baking or a grill basket for cook in on the grill.

Sprinkle lightly with lemon juice.

Sprinkle with the Greek dressing then pepper to taste.

Brush with melted butter and sprinkle with dill. The butter helps the dill stick.

Bake at 325 degrees or grill until the fish flakes easily.