

## **Red Snapper Grilled in Corn Husks with Roasted Jalapeno-Lime Butter**



2 jalapeno peppers  
1/2 cup lime juice (12-16 medium limes)  
1/2 tbs. honey  
1/4 tsp. kosher salt  
1/4 pound unsalted butter -- softened

10 corn husks -- Soak in water 2 hours  
4 Red Snapper fillets (about 6 oz. ea.)  
Olive oil

Roasted jalapeno-lime butter: Roast the jalapeno peppers (Preheat grill to high. Rub peppers with olive oil and grill, until charred on all sides, 3-5 minutes), peel and seed, and coarsely chop. Bring lime juice to a boil and reduce to 1/4 cup. Place reduced lime juice, jalapenos, honey, salt, and butter in a food processor and process until smooth. Place a sheet of wax paper on a work surface. Form the butter into a roll about 1 inch in diameter and place it along the long side of the paper, leaving a border of 1 inch. Roll up the butter in the paper and refrigerate for 30 minutes or up to 3 days. The butter may also be frozen.

Preheat a gas or charcoal grill to high.

Brush each fillet with olive oil and season with salt and pepper. Remove the corn husks from the water and pat dry. Cut 2 or 3 corn husks into long, narrow strips. There should be 8 strips.

For each fillet, lay one corn husk flat on a work surface, place the fish inside, and top with a second corn husk. Using the long strips, tie each end, to form a closed packet. Brush the packet with olive oil and grill 3 1/2 minutes on each side.

To serve, arrange the fish packets on a large platter. Cut open each packet and place a dollop (or slice) of Roasted Jalapeno-Lime Butter over the fish.

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