



Fresh. Simple. Sustainable.

Grilled Sturgeon

adapted from Jon Bonnell's *Waters: Fine Coastal Cuisine*

2 6-ounce sturgeon fillets
1 teaspoon Dijon mustard
1 tablespoon dry white wine
1½ teaspoons olive oil
1 clove garlic, minced
1 teaspoon chopped fresh thyme
1½ teaspoon chopped fresh rosemary
salt and pepper to taste
vegetable oil for the grill

Preheat grill. Scrub the grill grates well with a wire brush to clean.

Clean and rinse the sturgeon fillets thoroughly with cool water. Combine the mustard, wine, olive oil, garlic, and herbs in a mixing bowl, then coat both sides of the sturgeon. Marinate in the refrigerator for at least 30 minutes.

Just before grilling the fish, brush the grill bars lightly with a towel soaked in vegetable oil to keep the fish from sticking. Place the sturgeon on the grill on medium heat with the lid closed, and cook until the fish reaches an internal temperature of 145 degrees (approximately 4 minutes on each side). Remove and serve.

Serves 2