



FISH IN FOIL

4 Filets of fresh fish (or Tilapia)
2 Large sliced onion
3 Sliced zucchini
2 Cloves crushed garlic
Juice from 1 Lemon
½ cup of Dijon mustard
1 Tbls. of dill
Olive oil
Salt & Pepper
Enough heavy foil to wrap fish

First mix together mustard, lemon, garlic, & dill, season with salt & pepper. Then you want to whisk in about 2 Tbls of olive oil with a fork until smooth. Using 4 large squares of heavy foil, layer each piece in the center first with the onions, then with the squash & drizzle each with a little olive oil. Lay your filets of fish on top of each pile of onion & squash spread the mustard mixture on top each filet. Fold foil packets tightly and cook on grill over hot coals for approximately 20 min. Take packets from grill and let set a few minutes before opening.