

This a great sauce for marinating fish or brushing on before and during grilling.

Recipe By : Garry Howard - The Smoke Ring BBQ Team

2 Tablespoons butter
1/4 Cup lemon juice
1 Teaspoon crushed garlic
1 Teaspoon ginger paste
1 Teaspoon worcestershire sauce
2 shakes tabasco sauce -- or to taste

Combine ingredients and zap in the microwave for about 1 1/2 minutes until the butter is melted. Brush on fish with basting brush. Grill fish on high heat turning frequently until cooked. Baste with sauce every time you turn it.