

# Chef José's Grilled Cod in a Pinot Gris Garlic Butter Sauce



| Amount | Unit | Ingredient                                  |
|--------|------|---------------------------------------------|
| 1/4    | cup  | <a href="#">Old York Cellars Pinot Gris</a> |
| 2      | lb   | Cod fish fillet, bones removed              |
| 2      | tbsp | Virgin olive oil                            |
| 2      | tbsp | Old Bay Seasoning                           |
| 4      | tbsp | Unsalted butter                             |
| 3      |      | Garlic cloves diced                         |
| 2 to 3 | tsp  | Kosher salt                                 |

## White Wine Garlic Butter Sauce

- In a medium sized skillet over medium heat, melt two tablespoons of the butter and add garlic. Stir garlic until soft, about 2 minutes.

- Add the [Old York Cellars Pinot Gris](#) wine and increase heat to bring to a simmer. Let wine simmer for 2 to 3 minutes to slightly reduce.
- Add remaining butter and salt, turn off heat, and stir to incorporate butter. The sauce will have a thin consistency.

#### How To Grill Cod

- Prepare your grill for two-zone grilling targeting 600 degrees over the direct heat. Be sure to make sure the grill grate is clean and lightly oiled.
- Season Fish: Start with extra virgin olive oil and generously oil the fish. From there apply our seafood seasoning liberally to the fish.
- Grill for 3 minutes and then flip. Continue to grill for additional 2 or 3 minutes until the fish is no longer opaque in the middle or an instant read thermometer reads 135 degrees Fahrenheit.
- Remove and top with butter sauce.

Cheers & Enjoy!

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