

Smoked Garlic Butter Voodoo Cod

Ingredients:

½ cup Butter (1 Stick - Softened)
1 tsp Minced Garlic
4 Cod Fillets
2 tbsp Meat Church's Holy Voodoo Seasoning
Cooking Spray (like Pam)

Directions:

Melt 1 stick of butter and a tsp of minced garlic in a pot.

Brush with your garlic butter then coat with Meat Church's Holy Voodoo Seasoning. Spray cooking spray on both sides of cod fillets (cooking spray will make the Cod fillets crispy).

Smoke Cod fillets for 45-60 minutes, at 225°F, or until the Cod reaches an internal temperature of 145°F.

Baked Garlic Butter Voodoo Cod

Ingredients:

½ cup Butter (1 Stick - Softened)
1 tsp Minced Garlic
2 tbsp Olive Oil
4 Cod Fillets

Directions:

Melt 1 stick of butter and a tsp of minced garlic in a pot.

Coat the bottom of your pan with olive oil (this not only prevents sticking but also gets the cod crispy)

Place cod fillets in the pan , brush with your garlic butter then coat with Meat Church's Holy Voodoo Seasoning

Bake at 400°F for 15 minutes.