

MATTIE'S WEST COAST SNOEK AND SWEET PATATS

INGREDIENTS

Snoek - one room temperature snoek (gevlek and dried with roller towel)

- Lemon squeezed, 125 gram butter (not Marg), garlic.

Patats – 2 kg patats peeled and cut into slices 8 mm. (I said slices, not blocks. This is not a Sunday lunch !!)

- 125 gram butter, cup brown sugar, cinnamon stick and grapeseed oil.

METHOD

Make sure all cooks and guests have white wine glassed and iced before you start.

Patats

1. In a thick-bottomed pot put 1 tablespoon oil plus half the sugar, butter and cinnamon stick.
2. Melt and take off to cool. Pack half the patat slices over it.
3. Add the rest of the oil, sugar, butter and cinnamon and pack the rest of the patats.
4. Put on slow fire and bake. Stir once or twice only.
5. Wait a while before proceeding. Patats take a while.

Snoek

1. Melt butter, lemon and garlic and baste snoek in grid. Baste grid inside first to stop sticking. Check that fire is medium coals. They are under the grid next to the Patat pot.
2. When turning, baste first and then open and close grid to stop sticking.
3. When done, put grid skin side up, open grid and put tray over, close and turn and open again to have fish neatly in tray.
4. Don't cut for serving but pull apart with spatula at joints.
5. Apricot jam can be added to basting if so wished.

If you haven't got a few glasses of white in you already, throw everything away and start from scratch. You are a pain – learn in life !!!