

# **MATTIE'S WEST COAST SNOEK with SOY & CHILLY**

## **INGREDIENTS**

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

1. Lemon quarters for dressing plus 10 slices for grilling on.
2. Course salt and ground pepper.
3. 30 ml butter.
4. 60 ml soy sauce.
5. 60 ml apricot jam.
6. 15 ml lemon juice.
7. 1 teaspoon chilly flakes or cut chillies.

## **METHOD**

1. Put fish in grid on sliced lemon and salt / pepper.
2. Melt 3 – 7 in saucepan and whisk to make smooth. ( That's stir all the time Bra ).
3. Baste fish continuously while grilling. Only turn once over at end for browning a bit.
4. Moenie die vis droog braai nie, en rou is ook nie lekker nie. Watch it.

## **Serving**

1. Serve with buttered brown bread and garnish with Coliander.
2. Serve with ample white wine to enhance flavour and personality.

## **Trick**

1. Baste grid inside first to stop sticking
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.