



Braai'd Red Snapper

800gr Red Snapper fillets

1 Lemon

1 tsp Garlic Tabasco Sauce

2 tsp Crushed Salt

2 tbs Fish Spice

½ tsp Pepper

100gr Fresh Coriander

¼ Cup Olive Oil

Light Braai/ Gas Grill

Season fish with Tabasco sauce, Crushed Salt, fish Spice, Pepper and Olive Oil

Cut Lemons into thin slices

Place foil onto grill then place seasoned red snapper onto foil and slices of lemon on top of fish, once one side cooked turn over and place the rest of the sliced lemons on other side.

If you would like your fish more charred, remove the foil to cook further. The lemon sliced that are onto of the fish can be squeeze to add extra flavour. Sprinkle Chopped Coriander over fish.