



SEAFOOD

# WHOLE BBQ SNAPPER

with Mediterranean  
Marinade

## INGREDIENTS

1 x Whole Snapper (2kg)

### Marinade:

½ Tomato, diced

3 Lemons, 2 x zest + juiced, 1 x wedges

50g Capers

2 cloves Chopped Garlic

1 tsp Cummin

1 tsp Paprika

½ cup Chopped parsley

½ Onion, brunoise

50ml Olive Oil

Salt and Pepper

### Equipment:

BBQ Mixing Bowl

Chopping Board Chef knife

Fish Slice GLAD Foil Wrap

GLAD Oval Roasting Pan or baking tray

## METHOD

1. Light BBQ to high with the hood down.
2. In a bowl combine all marinating ingredients and taste for seasoning.
3. Clean and scale fish and remove excess fins to prevent burning.
4. Score fish in 3 incisions along fillet ½ ways through to spine each side.
5. Season fish on all sides with salt and pepper and add marinade to the incisions and centre of the fish along with slices of lemon wedges.
6. Place fish into a suitable fish cage or into an GLAD foil tray and pour over excess marinade. (Tray version is fine covered with foil)
7. Turn centre BBQ jets off with 2 outside jets on only and place fish in centre of BBQ and close the hood. Our fish will cook for 25mins per kg - 50mins. (BBQ will cook fish best after pre heating on 200°C).
8. Fish will be tender to touch and eyes will be a pearl white when ready.
9. Great to serve as a shared fish in centre of table for two
10. Pour juice from tray over the fish just before serving.



Preparation time: 15 minutes

Cooking time: 50 minutes (25 mins per kg)

Serves: 2

## TERMS USED IN THIS RECIPE

**Brunoise** - Finely diced vegetables in 2mm squares

**Season** - adding salt and pepper to taste

**Score** - lightly cut

**Zest** - Outer skin of the lemon grated or with a zesting tool

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