



WEST COAST GRILLED SNOEK WITH APRICOT BASTING

HEAT LEVEL 🔥🔥🔥

Relish the coastal flavors with our West Coast Grilled Snoek, featuring a delectable apricot basting that adds a sweet and savory twist to this classic dish.

30 Mins

6 Servings

INGREDIENTS

1 (1.8 kg) whole fresh or slightly smoked snoek, cut open
15 ml (1 Tbsp) salt
Lemon wedges

APRICOT BASTING SAUCE

45 ml (3 Tbsp) butter, melted, or olive oil
60 ml (¼ cup) smooth apricot jam
10 ml (2 tsp) fresh lemon juice
2 ml (¼ tsp) grated lemon rind
1 clove garlic, crushed
8 ml (1½ tsp) soy sauce
45 ml (3 Tbsp) Spur Durky Sauce
Lemon slices

METHOD

- 1 Sprinkle salt on the inside and outside of fish and leave to stand for 30 minutes. Rinse off salt and pat dry.
- 2 Combine basting ingredients.
- 3 Place fish skin-side down with a few lemon slices in a well-oiled, hinged grid over moderate coals. Grill for 12-15 minutes, basting frequently. Grill flesh-side last. Serve immediately with lemon wedges.
- 4 Serve hot with soetpatats.

VARIATIONS

None

