



West Coast grilled Snoek with Apricot basting



GRILL SNOEK WITH A SWEET BASTING TO GIVE IT A WONDERFUL COLOUR AND FLAVOUR. BEST SERVED WITH 'SOETPATATS'.

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.