

MESQUITE-SMOKED CARIBBEAN STYLE RED SNAPPER



INGREDIENTS

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| 4 red snapper filets (6-8 oz) -scale,cleaned | 1 Scotch bonnet pepper -ribbed, seeded, and finely diced |
| 3 tbsp kosher salt | 2 cups coconut milk |
| 1 tbsp cracked black pepper | ½ cup dark rum |
| 1 red bell pepper - julienned | ¼ cup lime juice |
| 1 Vidalia or other sween onion - julienned | 2 tbsp cane or dark brown sugar |
| 1 cup chopped cilantro | ½ cup olive oil |
| ¼ cup julienned ginger | 1 cup Mesquite wood chips -soaked for 1 hour |
| ¼ tbsp minced garlic | |

DIRECTIONS

Make 4 or 5 deep diagonal cuts into the flesh of the fish on both sides of the fish. Season the snapper with the salt and black pepper. In a mixing bowl, combine the red pepper, yellow pepper, onion, and cilantro, set aside.

Place the snapper in a large casserole dish. cover the fish with the pepper/onion mixture. In a small bowl mix the ginger, garlic, and the Scotch bonnet pepper, rub this mixture all over the fish.

CARD 1 OF 2

MESQUITE-SMOKED CARIBBEAN STYLE RED SNAPPER (cont.)



DIRECTIONS (cont.)

In a separate mixing bowl combine the coconut milk, rum, lime juice, sugar and olive oil. Pour this mixture over the snapper and wrap with plastic. Refrigerate and let marinate for 2 hours before smoking. Be sure to turn the fish 3 times during the marinating period.

Set-up the grill using an indirect cooking method (the coals are pushed to the sides of the grill and the fish cooks in the center of the coals), and sprinkle the Mesquite wood chips over top the charcoals. Place the marinated snapper in a fish basket and place the basket on the grill. Cover the grill and let the fish cook for 15-30 minutes, or until an internal temperature of 140 degrees is reached.

Recipe By: Ben Lierman

Serving Size: 4

CARD 2 OF 2