

Spicy Snapper

Makes 6-8 servings

Whole Snapper roasted in the oven is beautifully dramatic as it emerges crispy and succulent. If you don't want to deal with removing the fillets after the fish is cooked, this recipe also works wonderfully well when the snapper (or other fairly oily and delicate fish) is cut into individual portions before cooking.

Ingredients

1 large	Snapper- head and tail intact
	Canola Oil
5 cloves	Garlic –minced
2 T	Fresh Ginger –peeled and minced
4 T	Sambul Olek (chili paste)
3 T	Sugar
2 t	Kosher Salt
2 T	Fish Sauce
3 ea	Green Onion –minced
2 T	Cilantro –fine chopped
3-4 T	Lime Juice

Method (Standard Oven)

Preheat 450 degrees

- Rinse and dry the snapper well. Be careful not to poke yourself with the fins or tail as they are sharp and can cause swelling and redness.
- With a sharp knife, carefully cut 2 inch long slits into the skin of the fish, careful not to cut into the flesh of the fish, on both sides. Drizzle the fish on both sides, liberally with the oil.
- Mix the rest of the ingredients together to make a sauce. Pour this over the fish, half on each side and rub into the skin and flesh as best you can.
- Prepare a shallow baking vessel, big enough to hold the entire fish. Ceramic, clay, stainless, enamel or cast iron is fine to put the fish directly on the vessel. If it is an aluminum baking sheet you will need to put parchment paper or foil on the pan first.
- Bake the fish for 30- 40 minutes, until the skin is crispy and the flesh is giving off moisture and bubbling under the skin.
- Once the fish is cooked it is easy to fillet it off the bone. Serve over the green rice.

Method (Wood Stone Oven)

Preheat 525-550 degrees

- Follow the steps above in the same manor, but roast the fish in the front part of your oven, using a cooking flame, and rotate it 180 degrees half way through the cooking process.
- Bake for 20-25 minutes.

