

Spicy Roasted Whole Fish

Serves 6-8

A whole fish roasted in the oven offers a dramatic as well as a crispy and succulent centerpiece to your dinner table. The Asian flavored marinade works well with individual fillets of fish.

Ingredients

- 1 ea. whole rockfish, Pacific snapper, striped bass or other lean white fish; 2½-3 lb.
- Canola oil
- 5 cloves garlic, minced
- 2 Tbsp. ginger, peeled and minced
- ¼ cup Sambal oelek (chili paste)
- ¼ cup lime juice
- 3 Tbsp. sugar
- 2 tsp. kosher salt
- 3 ea. scallions, minced
- 2 Tbsp. cilantro, finely chopped

Method

Oven Temperature: 525-550 degrees

Rinse and dry the fish and score the sides with several 2-in. diagonal slashes. Drizzle the fish all over with oil and place in a shallow baking dish.

Whisk the remaining ingredients together and pour mixture over the fish, rubbing it thoroughly into the skin and flesh. At this point, the fish can rest, covered in the refrigerator for 2 hours or overnight (for enhanced flavor).

Flame Height: 3.4

Roast the fish **in the center** of the oven for 15 minutes. Rotate the dish 180 degrees and continue to cook for another 10-15 minutes or until the thickest part of the fish is just done.



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