



APRICOT AND ORANGE GLAZED SNOEK

Serves 4–6

- ¼ cup apricot jam
- Juice of 1 orange
- Juice of ½ lemon
- 1 Tbsp grated ginger
- 1 garlic clove, minced
- 1 Tbsp butter
- 2 Tbsp chopped fresh parsley
- 1 snoek (± 700 g), butterflied

METHOD

1. In a saucepan, combine the apricot jam, orange juice, lemon juice, ginger, garlic and butter. Simmer over medium heat until the butter is melted. Stir in the chopped parsley. Set aside half of the glaze to serve with the snoek.

2. Brush some of the remaining glaze onto the flesh of the snoek, then place it on a hinged braai grid. With the snoek flesh-side down, place the grid over medium coals for 6 minutes. Carefully turn over, then brush with more of the glaze while cooking for another 6 minutes. Alternatively, roast the snoek in the oven at 200 °C for 20 minutes, basting with the glaze halfway through. Serve the remaining glaze on the side.