

Grilled Snapper With Lemon Caper Sauce



Ingredients

- 4 snapper fillets, pin boned, trimmed
- 4 tbsp butter
- 2 shallots, very finely diced
- 1 clove garlic, finely chopped
- 1tsp freshly grated ginger
- 2 lemons, 1 juiced and zested, 1 sliced thinly
- Salt and freshly ground black pepper
- 2 tbsp baby capers, drained
- 2 tbsp continental parsley, coarsely chopped

Directions

Step 1 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, place your briquettes or charcoal to one side of the grill, keeping an area clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray on hand.

Step 2 – Preheat a BBQ safe frying pan or skillet over direct heat. Add the butter and once heated, sauté the shallots for 2 minutes. Add the garlic, ginger and lemon zest, salt and pepper and sauté for a further 2 minutes. Add the lemon juice and capers and stir together to warm through.

Step 3 – Nestle the fish pieces, skin side down into the butter mixture, spoon the butter over the fish. Place lemon slices around the fish pieces. Close the BBQ lid and cook the fish for around 6 minutes or until the fish is cooked through. Spoon the sauce over the fish once more, sprinkle with parsley and serve immediately.

