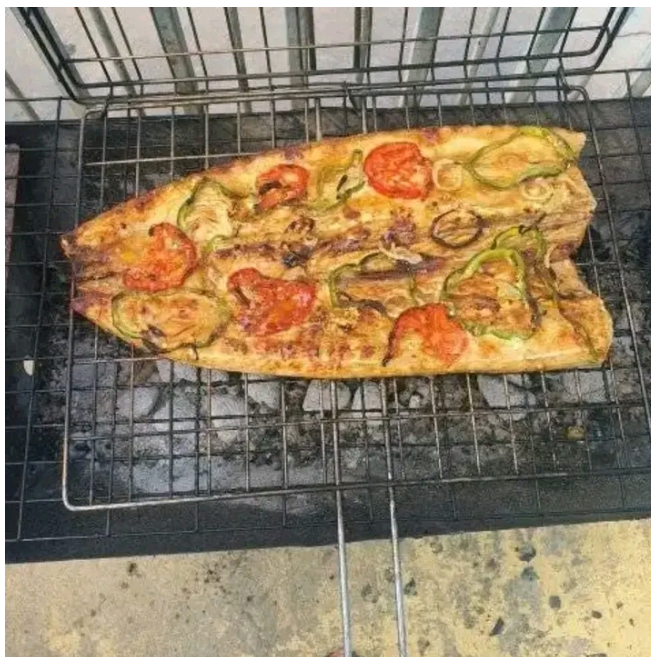


Breco Seafood Braai Competition

Braaied Snoek with Sticky Apricot Glaze is my best cooked over medium coals and savory apricot basting

By Mark Gavin Sylvester



Seafood: Snoek

Serves: 4

Preparation time: 35 minutes

Cooking time: 45 minutes

The story

Braaied Snoek with Sticky Apricot Glaze is my best cooked over medium coals with a sweet and savory apricot basting.

Ingredients

My Ingredients...1 whole butterflied snoek (cleaned and scaled)

3 tbsp butter

2 cloves garlic (chopped)

5 to 6 tbsp apricot jam

1.5 tbsp chutney

1 tsp chili

A handful of fresh coriander

Salt and pepper to taste

Tomato

Green peppers

Onions

Method

Braaied Snoek with Sticky Apricot Glaze is my best cooked over medium coals with a sweet

and savory apricot basting

My Ingredients...1 whole butterflied snoek (cleaned and scaled)

3 tbsp butter

2 cloves garlic (chopped)

5 to 6 tbsp apricot jam

1.5 tbsp chutney

1 tsp chili

A handful of fresh coriander

Salt and pepper to taste

Tomato

Green peppers

Onions