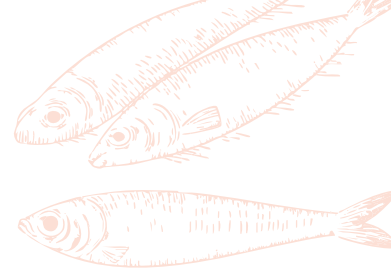


SIMPLY YELLOWTAIL ON THE BRAAI

Serves 6-8



INGREDIENTS:

- ☐ 1 Lemon
- ☐ 1 Whole Yellowtail
- ☐ 2 Red or white onions
- ☐ 2 tsp Garlic, crushed
- ☐ A few knobs of butter
- ☐ A handful of coriander, chopped
- ☐ Salt and pepper to taste

METHOD:

01. Place your fish on a piece of foil (shiny side up) large enough to cover the whole fillet and smear the fish with the crushed garlic.
02. Cut your onions into slices and place along the fish and generously place your knobs of butter along the fish. Cut your lemon into slices and place along the fish. Sprinkle with coriander and seasoning of your choice.
03. Cover with the foil and place on grid above medium coals (you should only be able to hold your hand over the grid for 10 seconds). Cook for approximately 20 minutes until the flavours soak into the fish. Your fish is done when it flakes with a fork but is still moist and juicy.
04. Serve with braai corn on the cob and salad.