BRAAIED SNOEK
STICKY APRICOT GLAZE

Serves 4 | Prep time: 35 min | Cook time: 45 min



Mark's best snoek, cooked slowly over medium coals with a sweet and savoury apricot basting and braaied veg on the side.

RECIPE BY MARK GAVIN SYLVESTER, CAPE TOWN

INGREDIENTS:

- [ ] 1 whole snoek, butterflied, cleaned and scaled
- [ ] 45ml (3 tbsp) butter
- [ ] 2 garlic cloves, chopped
- [ ] 75–90ml (5–6 tbsp) apricot jam
- [ ] 22ml (1½ tbsp) chutney
- [ ] 5ml (1 tsp) chilli
- [ ] Salt and pepper
- [ ] Handful fresh coriander, chopped
- [ ] Tomatoes, green peppers and onions, sliced, for braaiing

METHOD:

01. Light the coals and let them burn down to medium heat.
02. **Make the glaze:** melt the butter, add the garlic and cook briefly. Stir in the jam, chutney and chilli until smooth, then season.
03. Pat the snoek dry and season with salt and pepper.
04. Braai skin-side down over medium coals, basting often with the glaze, until the flesh flakes easily. Keep the heat moderate so the glaze doesn't burn.
05. Braai the sliced tomatoes, peppers and onions alongside until soft and lightly charred.
06. Sprinkle the snoek with coriander and serve hot with the braaied vegetables.