GARLIC BUTTER SNOEK & PRAWNS

Serves 15 | Prep time: 30 min | Cook time: 20 min



Inspired by Thato's late granny, for whom snoek on the coals meant family, laughter and Heritage Day pride. Apricot jam is the secret SA touch.

RECIPE BY THATO MATAMELA, SOWETO

INGREDIENTS:

- [ ] 1 whole snoek, butterflied
- [ ] 12 large prawns, deveined
- [ ] 100g butter, melted
- [ ] 4 garlic cloves, crushed
- [ ] Juice of 1 lemon, plus wedges to serve
- [ ] 30ml (2 tbsp) apricot jam
- [ ] 5ml (1 tsp) smoked paprika
- [ ] Salt and pepper
- [ ] Fresh coriander or parsley, to finish
- [ ] Braaied mielies, to serve

METHOD:

01. Light the braai and wait for medium coals: you should be able to hold your hand above the grid for 4–5 seconds.
02. Mix the butter, garlic, lemon juice, apricot jam, paprika, salt and pepper.
03. Pat the snoek and prawns dry, brush all over with the butter mix and leave for 20 minutes.
04. Braai the snoek skin-side down on a clean, oiled grid for 12–15 minutes, basting every 3–4 minutes. Don't flip it.
05. Add the prawns for the last 4–5 minutes, turning once, until pink with charred edges. Baste again.
06. Squeeze over lemon, scatter with herbs and serve hot with braaied mielies.