

Kamado Cookers Australia Easy Cooking Recipe Selection

Dinner Recipes



Whole baked Asian Style Snapper



Cooking temp guide -	180-200 c
Cooking time -	15-20+ minutes depending on size of fish
Skill level -	Easy
Prep time -	15 minutes
Wow factor -	Super High!

KCA Whole Baked Asian style Snapper

- 1 or more whole Snapper preferably caught by yourself or a friend!
- 1 large bunch Fresh Coriander, roughly chopped
- 1 knob of fresh Ginger, grated
- 3 cloves of garlic, crushed
- 6 fresh kaffier lime leaves, shredded
- 1 stick lemon grass, sliced
- 3 fresh red chillies, finely chopped
- 1 piece of spring onion, sliced
- ¼ cup sweet soy sauce (ketchup manis)
- ¼ cup light soy sauce
- 2 table spoons fish sauce

Mix all of above and spread over skin of cleaned and scaled fish and some of the mix also placed inside the fish.

Place the fish on a bed of foil and baking paper.

KAMADO COOKER VENT AND SET UP POSITIONS

Light and Pre Heat Kamado Cooker, set up for a medium to high heat cook.
With fresh charcoal and clean ash free vents this should mean about 2 to 3 finger gap open at the bottom, the top vent open at least 60% or more!
The above will keep a medium high temp and have a nice blend of moisture and smoke retention.

COOKING

Your not going to get any easier than this!

Just place the fish in the foil and paper container directly onto the main grill, don't fully cover the fish up with the foil leave it a bit open.

Cooke for 15 -20 minutes do not turn fish over!

Once cooked the flesh of the fish will turn nice and white and flake away from the bones.

Serve as is! Let every one pull a section of fish away, it will pull away neatly from the bones, then turn the fish over and do the other side.

So easy, simple and moist and tasty, great party meal winner!