

Barbecued Fish Recipe

(Panggang Fish Recipe)

Ingredients:

2 whole fish, about 450 g

Pinch of salt

Sauce:

1 tablespoon shrimp paste

4 red chilies

2 cloves garlic

3 tablespoons thick dark sweet soy sauce

2 tablespoons lime or lemon juice

Method:

Toast shrimp paste over a live flame until crusty. Grind with chilies and garlic until fine, then mix with thick dark sweet soy sauce and lime or lemon juice. Pre-heat grill. Make one or two deep slashes across thickest part of fish, and sprinkle lightly with salt. Place in a grill pan lined with oiled foil or washed banana leaves. Grill for about 8 minutes on each side, turning once, or until meat comes away from the bone easily. Spread sauce over grilled fish and serve immediately. Alternatively, serve sauce on the side.

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