

ADRIAN'S FISH IN THE WEBER



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Had one garlic with cheese and chives Angel fish on the coles last night in celebration of the Boks' victory, as well as a sweet and sour, chilli Angel fish.

Melt some butter.

Put garlic in.

Some fish spice plus lemon and herb spices on the fish.

Add any fresh natural herbs you have (plus chives on the cheese and chives flavoured fish).

Some lemon juice.

Mix that all in the butter and coat the fish with it inside and out. I prefer to add grated cheese as an extra.

Add jam and lemon juice in the marinade for the sweet and sour fish.

Add some lemon and orange slices for decoration and flavour on both .

Add white cheese sauce on the cheese and chives flavoured fish.

Also had some Pangasius on the coles in my Weber recently. One was sweet and chilli, the other was mild with garlic and lemon flavours.

Melt some butter.

Put garlic in(chilli garlic for sweet and chilli/normal garlic for the garlic and lemon fish).

Some fish spice on the sweet and chilli fish, plus lemon and herb spices on the garlic and lemon fish.

Add any fresh natural herbs you have.

Some lemon juice.

Mix that all in the butter and coat the fish with it inside and out. I prefer to add grated cheese as an extra.

Add jam and Wellington's sweet chilli sauce on the sweet and chilli fish.

Close the fish with your dome if you're gonna braai in a Weber so that the heat stays inside and the fish can cook evenly.

Resep en foto Adrian Carrollisen