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MAN TUCKER RECIPES

MAN LAW SNAPPER FILLETS WITH LIME BUTTER, CHARDY, A BEER & COMPANY



Lime Butter

- 2 tablespoons of butter – softened
- 1 teaspoon of lime zest
- 1 tablespoon of lime juice
- ½ teaspoon of coarsely ground black pepper

Snapper

- 2 Snapper Fillets
- 2 teaspoons brown sugar
- 1 teaspoon Schezwan pepper
- ½ teaspoon dried chilli
- 1 tablespoon lime juice
- 1 crushed large clove of garlic (or 2 small ones)
- 1 teaspoon sweet chilli sauce
- ½ teaspoon coarsely ground salt
- 2 teaspoon olive oil

A nice colourful salad for serving (the details of the ingredients for the salad in our photo are below).

Hydration requirements

- 1 bottle of Chardy and glasses for those over 18 y.o.
- A beer for the BBQ Chef

Hint – if you only have 1 lime ... cut it in half & use one half for the zest & juice for both items (butter & fish) and use the other half for the beautiful looking garnish.

Lime Butter:

Beat or 'mash' together all ingredients listed under "Lime Butter" above, place into some greaseproof or baking paper & carefully roll into a cylinder (use a knife to form up the sides before rolling). Staple each end of the paper to keep it in place. Place in the freezer for about an hour to firm up.

Snapper:

Mix all of the ingredients together (except the snapper fillets) Place the fillets into a glass bowl and spread the mixture over the snapper fillets.

Cover and place in the fridge for 30 minutes.

While they're all in the fridge & freezer &, as the salad only takes a few minutes, have a sip on that Chardy you keep looking at!

Make up the salad. In our 'serving suggestion picture' above we've used: 1 small can of "Super Sweet Corn Kernels", some diced Yellow &/or Red Capsicum, some halved Tiny Tomatoes, half a Carrot diced, half a Lebanese Cucumber diced, one Shallot (or Spring Onion) finely chopped & finish with a glug of Thai Style Dressing (store bought!)

Ask the BBQ Chef to start the BBQ heating up. If you give him a beer it will hasten the job.

Once the plate is ready ... give the marinated snapper fillets to the BBQ Chef so that he can start to BBQ the fillets – BBQ skin side down first, & turn once when nearly done to cook on the flesh side (the brown sugar & sweet chilli sauce help to caramelize & make it all yummy).



When the snapper fillets are ready (all cooked & looking lovely) ...

Get the Lime Butter from the freezer & cut the roll in half to make two nice small rounds or discs.

Cut the half lime garnish into two wedges.

Serve the cooked Snapper and Salad onto the plates, put the round of lime butter onto the top of each of the fillets & the lime wedge on the side.... beautiful! You've done it again!

Sit & enjoy hardly any washing up so you can enjoy the rest of that Chardy together (or get the Chef another beer so you can have the rest of the bottle yourself). he's done it again – what a star!!!

(No fancy photo's – this photo taken by the MAN LAW Chef's offsider/wife)