



# NYAMA CHOMA SPICY SNOEK BRAAI



## INGREDIENTS

- 1 kg whole fresh snoek
- 2 tbsp Nyama Choma BBQ Spice
- 1 tbsp mixed herbs
- 1 tsp chilli flakes
- 1 tsp garlic, crushed
- 100g salted butter
- 1/4 cup Nyama Choma BBQ Sauce
- 1 lemon

## METHOD:

- Place the snoek, skin side down on a sheet of greased tin foil and sprinkle over the Nyama Choma BBQ Spice. Set aside.
- In a large pan, melt the butter over low heat and stir in the garlic, mixed herbs, chilli flakes and Nyama Choma BBQ Sauce. Cook until aromatic.
- Place the fish directly onto the braai grid, over medium-low coals.
- Braai until the fish starts to whiten and brush the fish with the butter mixture.
- Turn it over and cook for another 5 minutes, basting occasionally with butter mix.
- When the fish is almost ready, squeeze lemon juice over the top and serve hot.

