



Baked Red Snapper

Ingredients:

1 - 2 Red Snappers (depending on size)	2 large Lemons
1/4 Green Pepper, sliced	3 - 5 Garlic Cloves, sliced
1/2 Onion, sliced	1 - 2 sprigs of Thyme
1 stalk of Celery, cut in half and sliced lengthwise into thin strips	1 tbsp. Butter, softened
10 Grape Tomatoes, halved	1/2 tsp. Seasoning Salt
2 tbsps. Epis	1/2 - 1 Scotch Bonnet OR Habenero
1/2 tsp. Adobo	Fresh Ground Black Pepper to taste
Pepper, seeded and sliced (optional)	

Directions:

1. Depending on the size, you can use 2 small red snappers or 1 large one. If the fish is not already bought cleaned and prepped, remove the scales and cut out all the fins except for it's tale. Make sure the gut is also cleaned out. Cut 3 slits on the fish's body on both sides. Use the juices of 1 large lemon and rub it all over the fish and on the inside. After a few minutes, thoroughly rinse off the fish and lay it on a foil-lined baking sheet.
2. To make the marinade, squeeze the juices of 1 large lemon into a bowl. To that, add 2 tbsps. of epis, 3 - 5 garlic cloves that have been sliced, 1/2 tsp. Adobo, 1/2 tsp. seasoning salt, and 1 tbsp. of softened butter. If desired, add 1/2 to 1 scotch bonnet or habenero pepper that have been sliced with the seeds removed. Mix the ingredients well.
3. Spoon some of the marinade inside the fish and use a basting brush to spread it around. Take some of your vegetables (onions, celery, tomatoes, green peppers) and stuff whatever can fit inside the fish. Using more marinade, brush some onto the fish and into the slits on it's body. Be sure to flip the fish and do the same thing on the other side.
4. Add the remaining vegetables to the rest of the marinade and mix it well. Place the vegetables and marinade on and around the fish and sprinkle fresh ground pepper on it. Let it marinate in the fridge for about 30 minutes to an hour.
5. After marinating, cover it with aluminum foil and place the fish in a preheated oven at 350F for 30 minutes. The fish is then ready to be enjoyed.