

Tim Farmer's Country Kitchen

SNAPPER (GRILL MARINADE)

4 tablespoons balsamic vinegar

3 tablespoons olive oil

Juice from ½ lemon

Fresh basil and oregano

Salt and pepper

Red pepper flakes

8 garlic cloves, pressed

5 tablespoons water

Snapper filets



Mix together all ingredients until combined. Add snapper to Ziploc bag and pour marinade inside, tossing to coat on all sides. Let marinate for 1 hour. Place skin side up on very hot grill (greased with high smoke point oil). Sear side and flip. Close grill and cook until fish is flaky. (Should take 10-12 minutes total depending on size of filets).

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