

## **"Red Snapper"**

**1 whole red snapper (4 1/2 lbs.)**  
**3/4 cup dry white wine**  
**Grated zest of 3 limes**  
**1 tbsp. crushed dry rosemary**  
**2 limes sliced thin**

**1 1/4 cup juice of 6 limes**  
**1/4 cup olive oil**  
**3/4 cups of chopped cilantro**  
**1 tbsp. salt and pepper**

Put whole snapper in large shallow roasting pan. Pour lime juice and wine over fish. Drizzle olive oil over fish and sprinkle with lime zest, cilantro, rosemary, pepper and salt. Cover and marinate in fridge for 2 hours. Remove from fridge and cover top of fish with thinly sliced limes. Bake until fish flakes easily. Remove, with limes to serving platter. Arrange sprigs of cilantro and serve. Serves 6 to 8.

**Holly Judge**  
**"Sails Call"**