

Red Snapper

Ingredients:

1 whole red snapper (4 1/2 lbs.)
1 1/4 cup juice of 6 limes
3/4 cup dry white wine
1/4 cup olive oil
Grated zest of 3 limes
3/4 cups of chopped cilantro
1 tbs. crushed dry rosemary
1 tbs. salt
1 tbs. pepper
2 limes sliced thin

Directions:

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"