Whole baked glazed fish with steamed fragrances
RECIPE

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COOK TIME	30 mins
PREP TIME	15 mins
SERVES	6 x

Whole Baked Glazed Fish with Steamed Fragrances

INGREDIENTS

- 1 whole medium snapper or salmon
- 1 cup (150 g) sliced onion
- 1 cup (90 g) sliced fennel
- 1 sliced lemon
- 2 Tbsp parsley sprigs
- 2 Tbsp basil leaves
- 1 jar (260 g) MasterFoods™ Seafood Cocktail Sauce
- Lemon slices, basil and parsley to serve

METHOD

1. Line a large baking tray with baking paper and fill the cavity of a large cleaned whole snapper or salmon (skin on), with sliced onion, fennel, lemon slices, parsley and basil.
2. Cover both sides of the fish, with a thick layer of MasterFoods™ Cocktail Sauce and place on baking tray.
3. Bake at 180 degrees for 30 minutes for medium rare and 45 minutes for well cooked.
4. Lift onto a large serving platter and serve with extra MasterFoods™ Cocktail Sauce, buttered baby potatoes, and a fresh green salad. This is a stand alone dish for a summer lunch or dinner. Can be served either hot or cold.

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