



Grilled Red Snapper

Recipe courtesy of O'Neill Williams. For more on O'Neill Williams, you can watch his show, O'Neill Outside!

Ingredients

- 4 Tablespoon lemon juice
- 1 Tablespoon grated fresh ginger
- 1 Tablespoon fresh minced garlic
- 1 minced shallot
- 1 teaspoon honey
- 1 teaspoon tamari (soy sauce)
- 1 Tablespoon tahini
- 2 lbs. red snapper filets
- 1 large avocado

Instructions

Set the EGG for direct cooking at 400°.

In heavy skillet, combine lemon juice, ginger, garlic, and shallot. Reduce by half over medium heat. In small bowl, combine honey, tamari, 1/2 cup water and tahini and whisk into lemon mixture. Set aside in warm place.

Broil or grill fish for 6 minutes on each side or until done. Serve with the warm sauce and garnish with avocado.