



Surf Perch on the MiniMax

Recipe adapted from Jonathan Miller. For more recipes from Jonathan, visit rethinkingfire.com/blog.

Ingredients

3 Surf Perch, 1-3 pounds each
Olive oil
Sea salt and ground black pepper to taste
Hickory smoking chunks

Instructions

Scale and gut the fish, leaving the heads on. Lay them on their side on tinfoil. Pour olive oil over each fish. Sprinkle heavily with ground sea salt and ground pepper.

Set the EGG for indirect cooking (with convEGGtor) at 350-400°F/177-204°C with the hickory chunks. You want a lot of smoke because the fish will only be cooking for a short amount of time, and they still have their skin on so the smoke will need to penetrate it.

Place the fish (still on the tin foil) on the cooking grid and cook until the fish are brown and smoky. (See image on website for reference.)

The meat will fall off the bones and have a wonderfully smoky flavor. Bon Appetite!

Makes 3 fish