

## Grilled Caribbean Snapper with Vera Cruz Salsa

*Thank you to our friends at Second City Prime Steak and Seafood for the snapper that inspired this recipe.*

### Ingredients

2 Second City Snapper filets

### Snapper Seasoning Paste

1½ tbsp paprika

1 tbsp white vinegar

¾ tsp dried oregano

1 garlic clove, minced

¼ tsp cumin

Juice of 2 limes

Splash of olive oil

### Vera Cruz Salsa

1 red bell pepper

5 mini sweet peppers

2 serrano chilies

5 plum tomatoes

Olive oil for brushing the veggies

Coarsely ground salt and pepper

1 cup pitted Manzanilla olives, chopped

¼ cup fresh chopped cilantro

1 tbsp capers, drained

1 tsp fresh thyme leaves

1 tsp Mexican oregano

2 tbsp red wine vinegar

¼ cup extra virgin olive oil

Juice of 1 lime

### Method

One day before the cook, combine all the seasoning paste ingredients in a small bowl until well blended and smooth. Refrigerate until ready to cook.

Set the EGG for direct cooking without the convEGGtor at 400°F/204°C with a cast iron grate.



For the salsa, brush the peppers, chilies and tomatoes with olive oil; season with salt and pepper. Grill until slightly charred on all sides, about 2 minutes per side. Remove to a bowl, cover with plastic wrap and let steam for 10 minutes or so. Remove the skins and seeds and dice. Combine the diced peppers, tomatoes, chilies and all other ingredients in a bowl and let mixture sit at room temperature for 30 minutes allowing the flavors to meld.

Rub each side of the filet generously with the seasoning paste. Grill the fish directly on the cooking grid until the paste is nicely charred – 5-7 minutes on each side until the internal temperature reaches a minimum of 145°F (63°C). Transfer the fish to a platter, spoon salsa on top and garnish with fresh herbs.

