

COCONUT LIME WHOLE FISH

Sheepshead is the main character of this dish but essentially any fish can be used. It's as simple as making the sauce, pouring it on the fish, wrap in a banana leaf for aesthetics and aroma and you're golden.

MAKES 1-2 SERVINGS

- 1 Whole fish cleaned.**
- 1 cup coconut milk**
- 2 ea. lime (juice and zest)**
- 2 cloves garlic**
- 2 oz ginger**
- 1 tsp fish sauce**
- 2 tsp coriander**
- 1 small jalapeno**
- 1 ea. banana leaf**

PROCEDURE

Combine all ingredients (except fish and leaf) in blender.
Mix for 90 sec. on high.
Make 3-4 small slits in each side of fish
Place fish in banana leaf and top with coco sauce.
Wrap fish in banana leaf (like a burrito)
Place on grill.
Depending on size between 6-12 minutes per side.
Open leaf. Serve with lime wedge.

