



BAKED RED SNAPPER



Select a few fresh Red Snapper fillets at your local Fishmonger or supermarket. Lightly rub both sides of the Snapper fillets with Extra Virgin Olive Oil and season the fillets with Old Bay, Salt, Pepper and/or Fagundes Seasoning to taste.

Preheat your Wood Pellet BBQ Smoker-Grill to 400°F using Gourmet BBQ Pacific Alder pellets. Spray the grills with PAM prior to preheating the grill to keep the fish from sticking or use something like a Frog Mat as shown above. Wood Pellet BBQ Smoker-Grills act as a convection oven at higher temperatures. Bake the Red Snapper at 400°F for 15-18 minutes until the Internal Temperature reaches 140°F. If you don't have a digital thermometer you can pull the fish when it flakes easily with a fork and has a completely opaque white interior. Allow the Red Snapper to rest for 5 minutes.



Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)