

# Summer Grilling Series

## Spicy Grilled Snakehead w/ Ginger & Garlic



**Ingredients** ( all measurements vary with size of fish and to taste)

Whole butterflied snakehead, gutted, head removed, and spine & rib bones removed.  
4 cloves chopped garlic or approx. 6 T equivalent pre-chopped garlic  
4-6 T peeled & chopped ginger root  
~2 T high temp cooking oil  
Red Pepper Flakes or Chopped Chillies ( qty based on desired heat)  
~3 T Rice Vinegar ( flavored or non)  
~ 1 T white sugar  
~3 T Low Sodium Soy Sauce  
~1.5T Sesame Oil  
White Pepper  
Chopped green onions ( garnish)

**Instructions**

**Side suggestions:** Steamed Rice & grilled vegetables

Heat Traeger Grill to 400 degrees  
Spinkle white pepper on fish  
Mix rice vinegar, sugar, soy sauce and sesame oil  
Place fish skin side down on hot grill  
Place oven safe pan on hot grill grates and bring to temperature  
Grill fish for approx 12 min.  
Add cooking oil to hot pan and add ginger and garlic when oil is hot  
Sautee garlic and ginger, stirring to avoid burning every 2 -3 min  
Add chillies to oil, garlic and ginger mix  
add rice vinegar, sugar, soy sauce and sesame oil mixture to pan & simmer for approx 4-5 min.  
Remove fish from grill to plate  
Pour sauce on fish  
top w/ green onions & ENJOY!