

WE HOPE YOU WILL ENJOY THIS TASTY MEAL

ROCK COD

Ingredients:

1 lb skin-on snapper fillets	2 T. achiote seeds (available in Latin markets)
Juice of a lime	1 T. dried oregano (Mexican oregano is best here)
Juice of a lemon	1 1/2 t. Kosher salt
1 T. black pepper	1 T. paprika
1 dried cayenne pepper or 1 teaspoon cayenne powder	1 T. garlic powder
1 T. coriander seed	2 T. canola or other vegetable oil

Preparation: (Prep Time is approximately 2 hours, 10 minutes)

There are two ways to do this spice mixture: With whole seeds, which you then grind, or with powdered spices. If you have whole spices, toast the coriander, the cayenne pepper, black peppercorns, achiote seeds, and oregano in a dry pan over medium-high heat until you can smell them, shaking the pan often. This should take about 2-3 minutes. Skip this step if you are using powders, because toasting them is tricky -- they burn easily. Incidentally, toasting makes the spices smell better in the finished dish. Achiote seeds, which look like little red nuggets, are a key to this dish. But if you cannot find them, you can substitute more paprika. It will not be the same, but is an OK alteration. If you are toasting and using whole spices, grind them into a powder in a spice grinder.

Mix all the dry ingredients together in a bowl. In a plastic container or plastic bag, add the oil and the lemon and lime juice.

Put the fish fillets in the juice-filled container and move around to coat. Now sprinkle the spice mixture over the meat

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side of each fillet. Don't bother to spice the skin side.

Lay the fillets skin side down in the container or bag, then let this marinate in the fridge for 2-4 hours.

After the fish marinates, remove it and pat the skin side dry with a paper towel. Coat it with a bit more oil and lay the fillets down on a well-oiled, preheated grill.

To cook this dish, you will need an "open" space on your grill with no heat -- either one section of burners turned off, or a spot where there's no charcoal underneath. This is where you lay your fish down. If you cannot do this for some reason, wait until the fire is subsiding or turn the burner to its lowest setting.

Grill the fish for 10-15 minutes, depending on thickness. Do not flip. If you do, the fillet will fall to pieces. That's why you leave the skin on.

Once the meat flakes near the head end of the fillet, carefully remove the fish and set it on a platter to cool for a minute or two.

Serve with flavored rice, as a sandwich filling, or break it into pieces and use it for fish tacos; this is my favorite use for this dish.