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Slice open some lemons, fire up the coals and get ready to grill up sensational seafood ideas for your next braai. Whether you choose a classic apricot snoek, a slow-cooked shellfish potjie or a grilled salmon taco, we're all celebrating the abundance of our oceans.

### [1. COCONUT CREAM MUSSELS](#)



Looking for a potjie recipe that's ready in a flash? These creamy mussels are flavoured with lemongrass, coconut and chilli for a Thai feast and they're cooking over the fire in about half an hour.

[Get the coconut cream mussels recipe here.](#)



## 2. GRILLED PRAWNS AND BUTTERY CORN TORTILLAS



Start up the fire and cook these delicious tortillas filled with charred corn, grilled prawn and just a touch of cayenne pepper. We like to add some avocado to this recipe!

[Get the grilled prawns and buttery corn tortillas recipe here.](#)

## 3. RED PRAWNS AND MUSSELS





Cook these marinated prawns and mussels over the fire and serve with plenty of lemon wedges and maybe some rice on the side. Add spicy chorizo if you want a little more heat!  
[Get the red prawns and mussels recipe here.](#)

#### **[4. CURRIED BRAAI SNOEK WITH APRICOT STUFFING](#)**





Snoek has the perfect texture for cooking over the fire. For this recipe, we've used traditional fish braai flavours of butter and apricot jam with added curry.

[Get the curried braai snoek with apricot stuffing recipe here.](#)

## 5. MASALA AND COCONUT SEAFOOD POTJIE





This quick-cooking potjie is loaded with spicy aromas, perfect for wowing guests at your next braai. If you don't have fish stock, you can use vegetable stock instead.

[Get the masala and coconut seafood potjie recipe here.](#)

## [6. MIXED GRILL SEAFOOD PLATTER](#)





We're cooking seafood three ways for this deluxe platter: smoky prawns, beer-steamed mussels and zesty citrus yellowtail. Perfect for sharing!

[Get the mixed grill seafood recipe here.](#)

## **[7. BRAAIED SNOEK WITH UMNGQUSHO OMHLOPWE \(BUTTERMILK SAMP\)](#)**





Sweet and flavourful apricot snoek works perfectly with creamy thyme and garlic samp. Soak the samp overnight for a faster cooking time.

[Get the braaied snoek with umngqusho omhlopwe \(buttermilk samp\) recipe here.](#)

## [8. BUTTERY GARLIC CHILLI PRAWNS AND CALAMARI](#)





Cook mixed seafood in a garlic butter sauce and serve them three ways: in wraps for a summer lunch, in a creamy sauce with some pasta or perhaps in a light salad as a starter. [Get the buttery garlic chilli prawns and calamari recipe here.](#)

## 9. BRAAIED APRICOT & CHAKALAKA SNOEK





Cook this snoek braai fresh from the freezer, jazz it up with a few South African flavour boosters and you're good to go.

[Get the braaied apricot & chakalaka snoek recipe here.](#)

## [10. TUNA SKEWERS WITH CORN SALAD AND AVOCADO DRESSING](#)





We're cooking fresh and zesty tuna with jalapenos, limes, avo and lots of coriander! Grill the tuna hot and fast if you like it medium-rare.

[Get the tuna skewers with corn salad and avocado dressing recipe here.](#)

## 11. BRAAIED GARLIC AND LIME ANGELFISH





Angelfish has white flesh and a delicate flavour. All you need is a little citrus and seasoning to bring out the best from this sustainable fish.

[Get the braaied garlic and lime angelfish recipe here.](#)

## **12. PORTUGUESE SHERRY MUSSELS WITH GARLIC BREAD**





These Portuguese-style mussels are perfect for a chilly evening around the fire. The garlic bread is perfect for getting all that good sauce - yum!

[Get the Portuguese sherry mussels with garlic bread recipe here.](#)

### 13. SALMON TACOS





Let's grill salmon over the fire, and let the skin become just a little crispy! This recipe works great with kingclip or yellowtail too.

[Get the salmon tacos recipe here.](#)

#### **[14. PRAWNS WITH CHILLI BUTTER AND GARLIC BREAD](#)**





Two words: Garlic butter. Classic flavours are used here in one of our best prawn recipes. Don't forget a squeeze of fresh lemon.

[Get the prawns with chilli butter and garlic bread recipe here.](#)

## [15. BAKED YELLOWTAIL WITH VEG-RICE STUFFING](#)





A great recipe for the braai or the oven. Prepare the rice stuffing with fennel and mustard and then secure it all together for an impressive one-tray dinner.

[Get the baked yellowtail with veg-rice stuffing recipe here.](#)

## 16. SEAFOOD POTJIE





There's a reason that this is one of the top recipes on the Fresh Living website: it's packed with luxe seafood (choose your favourites) and bold flavours. Perfect for feeding a crowd, don't forget a glass of white wine.

[Get the seafood potjie recipe here.](#)

## [17. SEAFOOD ROLLS](#)





We were inspired by classic American lobster rolls and created two new recipes: prawn and Tabasco mayo plus a smoked snoek with lemon and sour cream roll. Feels like summer!

[Get the seafood rolls recipe here.](#)

#### **[18. SOY, APRICOT AND CHILLI-SPICED SNOEK](#)**





Change up the familiar butter-and-apricot-glaze snoek by adding soy sauce for an umami punch and a rich caramelised result. Braai or bake – it’s up to you.

[Get the soy, apricot and chilli-spiced snoek recipe here.](#)

## [19. CAPE MALAY FISH CURRY WITH PRESERVED LEMONS](#)





A creamy and mild fish curry for the family. We used preserved lemons for an aromatic kick without too much acidity. Grab your naan!

[Get the Cape Malay fish curry with preserved lemons recipe here.](#)

**[20. WHOLE BRAAIED FISH WITH LEMON, FENNEL AND CORIANDER](#)**





Use your favourite whole fish for this recipe: we like angelfish, cape salmon or mackerel. Serve with some of our [best salads](#) for a summery lunch.

[Get the whole braided fish with lemon, fennel and coriander recipe here.](#)

## 21. SPANISH-STYLE PRAWNS





Chorizo is a cured smoked paprika pork sausage from Spain. It has a rich meaty flavour and a good kick of heat. Serve it on its own or grilled as we did here with these braaied prawns.

[Get the Spanish-style prawns recipe here.](#)

[Browse more delicious recipes here.](#)