More than 1 hour

Serves 4-6

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Ingredients

- ½ cup (125ml) butter, melted
- ½ cup (125ml) apricot jam
- ½ cup (60ml) chutney
- 1 Tbsp (15ml) Worcestershire sauce
- 2 cloves garlic, finely chopped
- 1 chilli, chopped (optional)
- 1 PnP braai snoek, defrosted
- Butter, for brushing
- Salt and milled pepper

Marinade:

- 100g butter, melted
- 125ml (½ cup) apricot jam
- 60ml (½ cup) chutney
- 15ml (1 Tbsp) Worcestershire sauce
- 2 cloves garlic, crushed
- 1 chilli, chopped (optional)
- 1 PnP braai snoek, defrosted
- Butter, for brushing
- Salt and milled pepper

Method

- 1. Place samp, stock and bay leaves in a large pot and cook over medium heat for 75 minutes, or until soft and tender.
- 2. Top up with water if needed and stir often.

- 3. Stir in buttermilk or amasi, garlic, oil and thyme, and season.
- 4. Add lemon juice if you like.
- 5. Combine marinade ingredients and prepare medium-hot coals.
- 6. Line a braai grid with foil on one side and brush with a little butter.
- 7. Place snoek on the grid, season well and braai for 15-20 minutes, basting often with marinade.
- 8. Serve snoek on top of samp.

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