

More than 1 hour

Serves 4-6

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Ingredients

- ½ cup (125ml) butter, melted
- ½ cup (125ml) apricot jam
- ¼ 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 (¼ 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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