

GRILLED FISH WITH LEMON GARLIC BUTTER AND FRESH BREAD {SERVES 2-4}

INGREDIENTS:

- 1 whole local fish, gutted and cleaned
- 3 lemons, 1 sliced and 2 quartered
- 1 bunch flat leaf parsley
- 1 head of garlic, crushed
- 300g butter
- 1 French loaf
- Salt and black pepper

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Grill Grid, Fenced Roast Rack on your Cobb Cooker.
3. Stuff the fish cavity with 50g of butter, roughly chopped, the sliced lemon and some parsley.
4. Add in a few grinds of pepper and salt.
5. Tie up the fish to prevent the stuffing from falling out.
6. Place the fish on the Fenced Roast Rack, pop onto the Grill Grid and close the Dome Cover.
7. Cook the fish for about 30 minutes.
8. After 10 minutes, halfway through your cooking process, place the butter into the Frying Dish along with the garlic.
9. Remove the fish and the Grill Grid then add the Frying Pan – place the fish (still on the fenced roast rack) into the pan.
10. Please note, the Cobb Supreme does not have a Frying Dish, use the Supreme Frying Pan.
11. Close the lid again for 10 minutes.
12. The garlic will cook beautifully into the butter.
13. After 10-15 minutes remove the lid and the fish out of the pan – it's ready to eat.
14. Remove the fish from the bone and place directly into the garlic butter.
15. Eat directly from the pan and mop up with freshly torn bread.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium to maximum heat.