INGREDIENTS

1 Whole Red Snapper, Dressed (Scales, Fins and Guts removed)
1 whole lemon, zested and squeezed
1 small bunch of fresh parsley, chopped
1 small bunch fresh sage, chopped
1 small white onion, finely chopped
1 Tbs. olive oil
Salt & pepper to taste
1 cup long grain rice
2 cups water

HELPFUL HINTS

Covering you baking pan with foil makes clean up a snap.

Use any type of whole fish you like, striped bass and grouper work well.

Stuff fish and wrap in foil to cook over indirect heat on the grill.

PREPARATION

▶ Heat oil in a small saucepan over medium heat until hot. Add onion and sauté for 3 minutes. Stir in rice and sauté 1 minute. Add 2 cups hot water, lemon zest, parsley and sage; cover, reduce heat, and simmer 12 minutes or until liquid is absorbed.

▶ Remove from heat; add lemon juice, and fluff with a fork. Set aside.

▶ Place fish on a flat baking pan covered with foil; sprinkle inside of fish with salt and pepper. Stuff rice mixture into fish cavity; spoon remaining rice mixture onto foil. Wrap foil around rice mixture; pleat and crimp edges of foil to form a tray. Place pan in a pre heated 375°F oven and cook 1 hour or until fish flakes easily when tested with a fork.

▶ To serve, remove fish and rice mixture from foil, and arrange on a serving platter. Remove skin from top side of fish; garnish with fresh lemon slices and fresh parsley sprigs.