



Tandoori Grouper

Serves 1

Ingredients:

- 2 oz. vol. All Natural Plain Yogurt
- 1 oz. vol. Ghee Clarified Butter
- 2 Tbsp. Paprika
- 1 3/4 tsp. Ground Cumin
- 1 tsp. Ground Fennel Seeds
- 1 tsp. Ancho Chile Powder
- 1/2 tsp. Kosher Salt
- 2 tsp. Garam Masala
- 2 tsp. Fresh Ginger , grated
- 1 Tbsp. Lemon Juice
- 1 lbs. Fresh Grouper Fillets , cut into 2 oz. portions

Directions:

1. Whisk first ten ingredients together in a mixing bowl and whisk until smooth and thoroughly combined. Fold grouper fillets into tandoori marinade and make sure that fish is coated on all sides.
2. Cover and refrigerate up to 8 hours before cooking.