



## Tamarind Snapper

Serves 6

### Ingredients:

- 1/4 cup Tamarind Pulp (can be found in most Asian, Latin or Middle-Eastern Markets)
- 1 1/2 cups Water
- 6 Tbsp. Minced Shallots
- 3 Tbsp. Minced Garlic
- 2 Tbsp. Minced Cilantro Stems
- 3 Tbsp. Rice Vinegar
- 3/4 tsp. Salt
- 1 1/2 lbs. Snappers Fillets

### Directions:

1. In a small bowl, soak the tamarind pulp in the water for 15 minutes. Rub the pulp between your fingers to help it dissolve in the water. Pour the mixture through a sieve into a small saucepan removing and discarding the seeds and fibers.
2. Add the shallots, garlic, cilantro stems, sugar, vinegar and salt to the pan and simmer, stirring occasionally, until the mixture thickens.
3. Coat the snapper fillets with the tamarind sauce and broil until cooked through.