

WORLD'S BIGGEST BEER BLOWOUT P. 20

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CAMPFIRE-ROASTED RED SNAPPER

By *Chafitz/Novak*

Skip the beans and winners! "Cowboy Chef" Tim Love (Fort Worth, Texas) cooks over an open fire nearly 100 days a year, often using this go-to recipe in the wild. "It's awesome for a crowd and easy to do," he says. "You can use almost any fish." chefinova.com

4 whole red snappers (1 1/2 lbs. each), gaffed, cleaned, and scaled
2 onions, chopped
1 jalapeño, chopped
1 bunch cilantro, chopped
Zest of 1 lemon
1 lb. kosher salt
1/2 lb. Chef Tim Love Wild Game Rub
1/2 cup Spanish olive oil
1/2 cup fresh mint, chopped

1. Create a fire with enough hardwood coals to cover a four-square-foot area. Stuff fish with onions, cilantro, jalapeño, and zest.

2. Mix salt and game rub in a bowl and add 2 lbs. water to form a paste. Lay salt mixture on foil about 1/2 inch thick on the side of the fish. Place fish on top, then another layer of salt mixture to cover the fish.

3. Wrap foil around fish completely and tightly and repeat for the other fish. Place fish in coals on one side for eight minutes; refresh coals; then flip on other side for 10.

4. Remove fish from fire and let sit for two minutes. Unwrap the foil and scrape away the salt. Fillet the fish, peeling the flesh away from the bones. Drizzle with oil, spritz with mint, and serve.

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