

Dry Masala Fish

2 lbs Red Snapper
3/4 tsp salt
6 tbsp yogurt
1 tbsp lemon juice
2 tsp garam masala
1 tsp cayenne
1 tbsp ginger
5 garlic crushed
2 tbsp oil

Put salt on fish, slit fish diagonally on both sides.

Combine all ingredients with only 1/4 tsp salt.

Retain 2 tbsp of the mix.

Rub fish with the remainder mix, put fish on baking rack. Set aside for 10 minutes.

Preheat boiler.

Drizzle fish with 1 tbsp oil, broil for 9 to 10 minutes. Turn tray around halfway.

Turn fish over, rub with the rest of the mixture & drizzle 1 tbsp oil.

Broil for 8 minutes till brown. Turn off broiler.

Preheat oven 350 F bake for 10 minutes.

Garam Masala

1 tbsp cardamom seeds
1 tsp black pepper corn
1 tsp cloves
1 tsp black cumin seeds
1/3 tsp nutmeg
1 medium cinnamon stick