

# Sheepshead Tandoori



## Ingredients

1 tablespoon fresh ginger, chopped  
4 cloves garlic  
1/3 cup vinegar  
salt to taste  
1 tablespoon coriander seeds  
1 tablespoon ground cumin seeds  
1 teaspoon ground cayenne pepper  
1/2 cup olive oil  
4 6-ounce sheepshead fillets  
Chutney (your favorite garnish/relish)

## Preparation

In a blender, combine ginger, garlic, vinegar, salt, coriander, cumin, cayenne and oil together to form a fine paste. Spread paste over fillets; marinate for 1-2 hours in the refrigerator. Pre-heat the broiler on highest heat. Place the marinated fillets on a foil lined broiling pan; broil for about 8-10 minutes or until fish flakes easily with a fork. Serve with your favorite chutney.

## Yield

4 servings