

## **Poisson Gros Sel**

1 snapper

1 fresh lime

Salt and pepper to taste

Thyme parsley, fresh garlic,

1 scotch bonnet

1 Spanish, onion

1 green pepper

### **Direction:**

Clean the fish very well. And make a marinade to for the fish add salt, to taste. Transfer the fish to a platter and season lightly on both sides with salt and pepper in a large sauté pan, heat 3 tablespoons of the Spanish olive oil and, when hot, add the fish and cook, until well browned both sides, about 20 minutes. Make sure the fish the is very tender golden