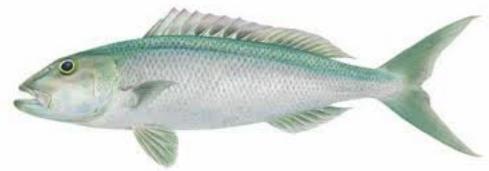
FRESH CATCH OF THE DAY **UKU**



IN HAWAII THIS GREY SNAPPER IS A LOCAL FAVORITE.

MOST OFTEN FILLETED, DEPENDING ON SIZE

INGREDIENTS: OLIVE OIL SALT PEPPER

COOKING GUIDE:

- 1. HEAT GRILL TO MEDIUM.
- 2. DRY FISH MEAT WITH PAPER TOWEL. DO NOT WASH FISH WITH FRESH WATER.
- 3. BRUSH OLIVE OIL AND SPRINKLE WITH SALT AND PEPPER.
- 4. GRILL FISH TILL DONE- DON'T OVERCOOK!
- 5. ENJOY! CAN BE SERVED LOCAL-STYLE OVER RICE WITH A SIDE SALAD, IN FISH TACOS, OR AS IS :)
- 6. ANOTHER VARIATION INCLUDES CAJUN SEASONING INSTEAD OF SALT- ALSO DELICIOUS!