

Fish the Right Fit for Independence Day

DRY JERK SEASONING

- 1 tablespoon onion flakes
- 1 tablespoon onion powder
- 2 teaspoons ground dried thyme
- 2 teaspoons salt
- 1 teaspoon ground Jamaican allspice
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cinnamon
- 2 teaspoons sugar
- 1 teaspoon coarsely ground black pepper
- 1 teaspoon cayenne pepper
- 2 teaspoons dried chives or green onions

Mix together all the ingredients. Store leftover seasoning in a tightly closed glass jar. It will keep its pungency for over a month.



Perhaps no American holiday is more synonymous with celebration than Independence Day. While many holidays instantly elicit ideas of family and travel, Independence Day in America is more instantly associated with grandiose fireworks displays and backyard barbecues.

Those readying their grills for another July 4th party should consider the following recipe for "Independence Day Grilled Red Snapper" from Helen Willinsky's "Jerk from Jamaica" (Ten Speed Press).

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Independence Day Grilled Red Snapper

Makes 8 to 10 servings

- 1 cup Dry Jerk Seasoning (see box)
- 2 cups dry white wine
- 2 tablespoons vegetable oil
- 2 whole red snappers (3 to 4 pounds each), cleaned, heads and tails left on

Mix together the dry jerk seasoning, white wine and oil. Place the fish in a baking dish and pour the jerk mixture over the fish. Refrigerate for at least 1 hour or up to 2 hours.

Prepare a medium fire in a charcoal grill. Or preheat a gas grill to 350 F. Oil a large grill basket or the grill grids. Place the fish in the basket or on the grill and cook for 8 to 10 minutes on each side, or until opaque throughout. If both fish do not fit in one basket, you may need to cook them in two baskets or cook one first and then the other. Place the whole fish on a platter and allow your guests to serve themselves.

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