

## Grilled Fish Recipe

### Ingredients:

6 small fish or 12 small fillets  
3 tablespoons soy sauce  
2 teaspoons sugar  
3 tablespoons toasted, crushed sesame seeds  
1 tablespoon sesame oil  
1 medium clove garlic, crushed  
1 teaspoon finely grated fresh ginger  
1/2 teaspoon chili sauce, optional

### Method:

Buy fish cleaned and with heads removed, but leave them whole. Trim fins and tail. Combine remaining ingredients for sauce. Turn each fish over in the sauce, put on oiled griller tray and grill under medium heat until fish is cooked through to the centre bone. Better still, grill over glowing coals. Brush fish with sauce during cooking to keep flesh moist. Do not overcook.

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