

**a
Suhmi
like it!**

STEAMED FISH

INGREDIENTS:

- 1 large snapper
- 1 tsp. black pepper
- 1 tsp. salt
- 2 tpsps. margarine
- 1 medium Chopped tomato
- 1 small Chopped sweet pepper
- 1 medium Chopped onion
- 1 stalk Chopped escallion
- 1 sprig thyme
- 1 piece Chopped scotch bonnet pepper
- 1 cup water
- 8 Excelsior water crackers

METHOD:

1. Split fish on both sides and season fish with salt and black pepper. Allow to marinate.
2. In a deep skillet, melt margarine
3. Add fish, sweet pepper, onion, escallion, thyme, and scotch bonnet pepper and tomato.
4. Add water and cover.
5. Cook on medium heat for about 10 minutes.

Place Excelsior water crackers on top for one minute before serving.



Jamaica's favourite!