

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!**