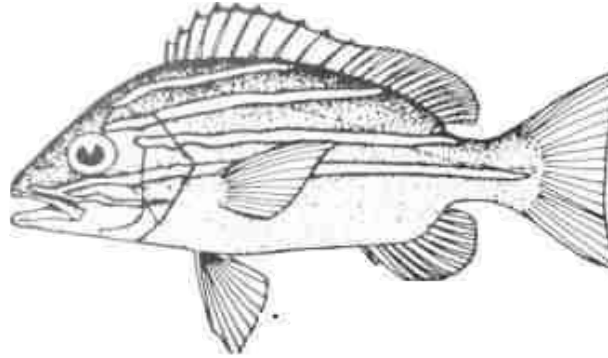


# FRESH CATCH OF THE DAY

## TA'APE



IN HAWAII, THIS TYPE OF SNAPPER IS CONSIDERED AN INVASIVE SPECIES. INTRODUCED FROM FRENCH POLYNESIA TO THE ISLANDS BACK IN THE EARLY 1980S, TA'APE QUICKLY ADAPTED TO THE COASTAL WATERS AND POPULATIONS BOOMED. OFTEN FOUND AT A LOCAL FISH FRY, THESE SMALL SNAPPERS ARE OFTEN BEST FRIED WHOLE!

### INGREDIENTS:

VEGETABLE OIL  
GARLIC CLOVES  
HAWAIIAN ROCK SALT  
WHOLE TA'APE

### COOKING GUIDE:

1. DRY FISH WITH PAPER TOWEL AND SPRINKLE HAWAIIAN ROCK SALT ON BOTH SIDES OF THE FISH.
2. HEAT OIL TO CRACKING HOT IN LARGE PAN OR POT (MAKE SURE IT IS LARGE ENOUGH THE FISH FITS HEAD TO TAIL!)
3. COOK WHOLE GARLIC CLOVES UNTIL BROWN AND REMOVE.
4. COOK WHOLE FISH ON BOTH SIDES UNTIL GOLDEN BROWN, REMOVE AND PLACE ON COOLING RACK OR PAN GRATE TO KEEP BOTH SIDES OF THE FISH CRISPY.



MAKAI ADVENTURES