

Snapper Boca Chica

1 ½ pounds snapper fillets
½ cup honey
1 ½ cups orange juice
2 teaspoons paprika
½ cup lime juice
1 teaspoon salt

Score the top of the fillets in a large checkerboard fashion with 6 shallow cuts.

Combine orange juice, lime juice and honey in a flat bottom container and mix well.

Place fish in container with juice mixture and marinate for one hour in the refrigerator. Combine paprika and salt.

Place fish on broiler pan and apply paprika mixture liberally to top of fillets.

Broil for 10 minutes for each inch of thickness of the fillets or until fish flakes easily when tested with a fork.

Heat marinade to boiling, reduce heat; simmer for 5 minutes while fish is cooking.

Baste fish one time just before removing from oven. Yield: 4 servings