

GRILLED STUFFED POMPANO

Ingredients:

1 kg Pompano
150g Salt
150g Pepper
2 tbsp onion, minced
3 tomatoes (medium size)
1 ginger
1 bundle lemongrass
1 box aluminum foil

Procedures:

1. Season the Pompano with salt and pepper.
2. Stuff into belly minced onion, tomato and ginger.
3. Add stalk of lemongrass.
4. Wrap with foil and set aside for 10-15 minutes.
5. Grill the wrapped fish over hot coals or electric griller until each side is cooked.
6. Ready to serve.