



## Beer Steamed Fish Fillets

Thanks to Paul from Slice of Nature for this great recipe!

### Ingredients

2 Fish Fillets (this will work with any fish)	Fresh dill
1 Red onion, sliced	Salt & cracked pepper
2 tps Minced garlic	Frozen beer battered chips
1-2 Cans of beer (any beer will work, feel free to experiment with flavour combinations)	Fresh garden salad
Olive oil	Fetta cheese



### Method

1. Lay out a large piece of alfoil and drizzle a small amount of olive oil in the centre. Place the fillet on the foil.
2. Spread a teaspoon of garlic over the fillet, place a layer of sliced onion and dill on top. Drizzle with a small amount of olive oil. Season heavily with salt and cracked pepper.
3. Fold alfoil into a 'boat', pour enough beer into the boat to just cover the fillet. Fold the top over sealing the boat with a small gap left for escaping steam.
4. Place the foil boat onto the bbq or fry pan and cook at a mid-high heat for approx. 8 mins for a 2-3 cm thick fillet, adjust according to the thickness of your fillet. Open the foil boat at approx. 4 mins and check the fish. Leave the top of the foil boat open and place back on the heat until most of the beer has evaporated.
5. Serve on a fresh garden salad garnished with fetta cheese and a side of beer battered chips. For a healthier alternative, air fry the chips. Enjoy.



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**The Reverend Recommends:  
Serve this dish with Hemingway's Pilsner or  
Scrubby Rise Chardonnay**