

# TEXAS TWO-STEP SNAPPER

½ cup walnut mustard  
1/4 cup finely chopped walnuts  
1 tablespoon sherry vinegar  
½ teaspoon cumin  
1 teaspoon crushed chile flakes  
Salt and freshly ground black pepper  
4 red snapper fillets, skin left on one side (6-8 ounces each)

**STEP I.** Combine the mustard, nuts, vinegar, cumin and red pepper flakes in small bowl; mix well. Season the red snapper filets with salt and pepper. Coat the flesh side of the fish thoroughly with the walnut mustard glaze.

**STEP II.** Place the red snapper fillets, skin side down on your hot grill, cover, and cook for 5-7 minutes, or until the fish is done to your liking.

## NOTES ON GRILLING

•If you are using a gas grill you want direct heat and a medium-high temperature (425° to 450°F.) and a clean, oiled grate.

•If you are using charcoal you also want direct heat and light ash. The grate should be on the lowest setting, not to mention clean and oiled. Your charcoal bed should be about a foot square. That's about three-dozen coals.

•Direct heat and light ash is also what you want if you're a wood person. The bed should also be about a square foot and three to four inches deep with the grate about two-inches above the fire. And yes, cleaned and oiled!

**This recipe was created by Chef Michael Flores. To learn more about Michael, his catering services, and to buy his products log onto [www.CookWithMichael.com](http://www.CookWithMichael.com)**