















Banana Leaf Wrapped Seabass

Disney's Animal Kingdom Lodge

Boma

Ingredients

-  4 lbs. Seabass / Snapper Filet (or fish of your choice)
-  Banana Leaves
-  1 Spanish Onion, Julienned
-  2 ounces garlic, chopped
-  1 ounce ginger, chopped
-  1 cup tomatoes, vine ripe, chopped
-  2 tbsp. Ground Cumin, toasted
-  2 tbsp. Ground Coriander, toasted
-  ½ bunch Cilantro, chopped
-  2 tbsp. Ground Turmeric, toasted
-  1 each Red Bell Pepper, julienned
-  2 tbsp. Ground Mace, toasted
-  1 Jalapeno, sliced
-  1 Green Bell Pepper, julienned

Directions

1. Lay out the banana leaves and place the filet of fish in the middle
2. Toast all the dry ingredients and rub on the seabass
3. Place the rest of the ingredients on top of the fish
4. Wrap tightly with banana leaves and grill 3-5 minutes
5. Finish in the oven until the fish is done (optional)

