**Grilled Mackerel with Clementine and Watercress Salad**

Sharp and sweet fruit flavours work particularly well with mackerel as it’s a rich and oily fish. It’s also perfect for the barbecue - quick to cook and full of flavour.

**Serves:** 2

**Prep time:** 20 minutes

**Cook time:** 6-10 minutes

2 whole mackerel, cleaned and gutted

2 cloves garlic, crushed or grated

1 tablespoon runny honey

4 tablespoons clementine juice

2 tablespoons olive oil

2 tablespoons lemon juice

2 clementines, peeled and segments separated

½ teaspoon Dijon mustard

80g watercress

½ small red onion peeled and finely sliced

Lemon wedges, to serve

Combine the garlic, 2 tablespoons clementine juice, the honey and 1 tablespoon oil.

[insert mackerel marinade pic]

Score each mackerel a few times on each side, without cutting through to the bone. Rub the marinade all over the mackerel. Season with salt and set aside for 15-20 minutes.

[insert mackerel marinating pic]

Combine the remaining clementine juice, olive oil, mustard, salt and pepper and whisk or shake in a sealed jar to combine.

[insert mack salad dressing pic]

Combine the watercress, clementine segments and red onion.

[insert mack salad veg pic]

Light two gas burners on the Jupiter Outback BBQ. Once it’s really good and hot, place the mackerel on the grill and cook for 3-5 minutes each side, or until just cooked through. The key with cooking fish is to wait for the fish to release itself from the grill before turning - this way you won’t leave the skin behind.

[insert mackarel cooking pic]

Dress the salad and serve with the mackerel and lemon wedges on the side.