Grilled butterflied WA sardines with coriander chilli dressing

Dressing

60ml rice wine vinegar

20ml tamari sauce

15g chilli paste with soya bean oil (Nam Prik Pao)

20ml sesame oil

30ml grape seed oil

2 garlic cloves crushed

½ tsp chilli flakes

1 tbsp sugar

1 tbsp chopped coriander

Place all the ingredients into a lidded jar. Close well and shake until blended.

1 kg butterflied fresh sardines

30 ml olive oil

Salt to taste

Drizzle the olive oil over the sardines and season with a little salt. Gently turn and coat the other side. Place the sardines onto a heated grill plate or in a fish clamp above smoking charcoal embers. After two minutes, turn over and finish cooking. Allow extra time for larger sardines.

Place the sardines over rice noodles or fragrant rice and top with the coriander chilli dressing.