RED SNAPPER WITH ROSEMARY

4 SNAPPER FILLETS (4-6 OUNCE EACH) 2 TSP OLIVE OIL

2 CLOVES GARLIC-THIN SLICED 1 TSP DRIED ROSEMARY

LEMON WEDGES FOR SERVING

CUT 4 SHEETS OF HEAVY-DUTY ALUMINUM FOIL INTO PIECES AT LEAST 2 INCHES LARGER THAN THE FILLETS. BRUSH THE DULL SIDE WITH OLIVE OIL. LAY EACH FILLET ON A SQUARE OF FOIL. SALT AND PEPPER TO TASTE AND DRIZZLE WITH A LITTLE OLIVE OIL. SPRINKLE THE GARLIC AND ROSEMARY OVER EACH FILLET. FOLD THE FOIL UP LOOSELY OVER THE FISH AND CRIMP THE EDGES TOGETHER. PLACE THE PACKETS ON A BAKING SHEET AND BAKE FOR 20 MINUTES AT 400 DEGREES. TO SERVE, CUT THE PACKETS OPEN ACROSS THE TOP. SERVE IN THE PACKETS OR TRANSFER TO PLATES AND POUR THE COOKING JUICES OVER THE FISH. SERVE WITH LEMON WEDGES.