

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Red Snapper Veracruz

Adapted From Various Online Resources

Veracruz has fish, and they aren't afraid to cook it well...

*¼ cup light olive oil  
1 small red bell pepper, chopped  
1 yellow onion, chopped  
1 Tbsp minced garlic  
½ tsp freshly ground cinnamon  
⅛ tsp ground cloves  
freshly ground white pepper  
juice of 1 lime*

*¼ cup dry white wine  
½ cup sliced green olives  
1 red Serrano chile, minced  
3-4 large, ripe tomatoes, seeded,  
chopped  
4 fillets (8 oz ea) red snapper, skinless  
4-5 tsp capers, rinsed & drained  
minced cilantro or parsley, garnish*

Heat oven to 350° F . Place a large skillet over medium-high heat and swirl in the oil. Add bell pepper, onion and garlic; sauté until pepper is soft, about 5 minutes. Mix in spices, lime juice, wine, olives, and chile; cook for 2 more minutes, to blend the flavors. Stir in the tomatoes, and cook until thickened, about 10 minutes.

Place the snapper filets into a lightly greased 9x13 inch baking dish. Pour the tomato sauce over the filets, and bake for 10 to 15 minutes, or until fish flakes easily with a fork. Stir in the capers just before serving, and garnish. Pair with a tasty Mexican-style rice and Negra Modelo beer.

If this version is too zesty for you, seed the chiles before mincing, or replace the chiles with canned, diced green chiles; Hatch taste the best to me. To sweeten the dish a bit, add a small handful of golden raisins to the tomato sauce preparation. You can add more flavor by grilling the fish for 2 minutes per side; reduce baking time to 5 minutes or so, to avoid overcooking. As for the fish, most mild fish will do: cod, rockfish, pike, drum, croaker, and so on...

Yield: Four servings  
Preparation time: 15 minutes  
Cooking time: 35 minutes

