



REDFISH VERACRUZ RECIPE



- 1 lb. Redfish
- 1 medium onion, sliced thinly
- 3 T olive oil
- 3 cloves diced garlic
- 1 can tomatoes – 14.5 oz.
- ½ tsp. salt ½ tsp. paprika
- ¼ tsp. cayenne pepper
- 1 bay leaf (remove after baking)
- 1 T lemon juice
- 1 T capers (optional)
- 2 T sliced pimento stuffed green olives
- ½ cup dry white wine

Sauté onion in olive oil over medium high heat until golden, add garlic and sauté 2 more minutes. Add remaining ingredients, except olives and capers. Cook and stir over medium heat for about 15 more minutes, until thickened. Add olives and capers. Pour over uncooked fish in greased baking dish. Bake for about 20 minutes at 375 degrees (Fahrenheit), or until done. Serve with rice.