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Jane Cygan's Red Snapper Veracruzana

By Susie Iventosch

(Serves 6 -8)

Ingredients

3 lbs. of red snapper fillets (6-8 fillets)
1 teaspoon salt
1/2 cup fresh lime juice
1/4 cup olive oil
2 cloves of garlic crushed
12 small tomatoes (6 large or diced canned tomatoes drained)
2 onions thinly sliced
1 tablespoon of tomato paste
1 large bay leaf
1/2 teaspoon dried oregano
18 green olives, pitted and cut in half
2 tablespoons capers (minced)
2 green chilies, seed removed and cut i to strips (jalapenos preferred)
1/4 cup fresh lemon juice

Directions

Place red snapper in a shallow 2-quart casserole. Rub the fish with salt and lime juice. Prick the fish with a fork to aid in penetration of the lime juice and marinate for 3-4 hours. Place the olive oil in a heavy 12" skillet. Add the garlic and onion and cook until soft (3-5 minutes). Peel, seed and coarsely chop or use canned diced tomatoes (drained). Add the tomatoes, tomato paste, bay leaf, oregano, olives, capers, chilies and lemon juice to the skillet. Cook stirring, over moderate heat for 10-15 minutes until the mixture is thick and some of the liquid is evaporated. Place the snapper in a shallow baking dish large enough to hold them in one layer (approximately 3-quart) and cover them evenly with the tomato sauce. Bake,uncovered in a preheated 325-degree oven for 20-30 minutes or until the fish flakes easily when tested with a fork. Serve with brown rice and a crisp green salad. Leftovers are good for lunch with brown rice.

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