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## **Robalo a la Veracruzana (Serves 6) Chilean Sea Bass with Veracruz sauce**

3 lbs. fillets Chilean Sea bass (or any white fish)

6 fillets 8 oz. each

Fish Marinade:

5 tbsp. ground black pepper

4 cloves garlic, chopped

1/2 cup tequila

2 sprigs cilantro, chopped

Rub marinade on both sides of fillets and let sit for 15-30 minutes. Sear fish on both sides (2-3 minutes each side). Place fish in pan or casserole dish and cover with Veracruz sauce below. Place pan in pre-heated 450° oven and cook for 10 minutes.

### **Veracruz Sauce**

1 onion, chopped

4 cloves of garlic, chopped

12 plum tomatoes, roasted and pureed

or a 35 oz. can of whole Italian plum tomatoes

1 tbsp. capers

10 green olives, pitted

1 tsp. dried oregano

3 bay leaves

1 pickled jalapeño, chopped and 1 tbsp. of its juice

3 tbsp. chicken stock

3 tbsp. extra virgin olive oil

1 poblano pepper, roasted, peeled, seeded, and julienned

1 red bell pepper, peeled, seeded, and julienned

Salt and fresh ground pepper to taste

In a hot sauté pan, add olive oil and sauté chopped onion, garlic for two minutes, then add chicken stock. Once onion is tender, add rest of ingredients except peppers. Cook until it starts to thicken. Add peppers and cook for 1 minute more.

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