

Red Snapper Veracruz Style

Yield: 24 servings (20 cups Veracruz Sauce)

Ingredients

SAN BENITO® WHOLE PEELED TOMATOES IN TOMATO JUICE
Butter
Onions (sliced)
Garlic (minced)
White Wine
Fresh Jalapeno Peppers (seeded and chopped)
Lemon Juice
Lime Juice
Lemon Zest
Ground Cinnamon
Salt and Pepper
Fresh Cilantro (chopped)
Green Bell Peppers (cut in 1/2-inch squares)
Sweet Red Peppers (cut in 1/2-inch squares)
Spanish-style Olives
Red Snapper Fillets

Weights/Measure

1 (#10 can)
3/4 cup
3 medium
1/4 cup
1-1/2 cups
6 peppers
1/4 cup
2 tablespoons
1/4 cup
3/4 teaspoon
To Taste
1-1/2 cups
3 medium
3 medium
3 cups
24 (6-oz) fillets

Method:

Sauté onion and garlic in butter until onion softens. Add tomatoes, wine, jalapeno pepper, lemon and lime juices, lemon zest and cinnamon. Season to taste with salt and pepper. Add cilantro and sweet peppers.

Preheat oven to 350 F.

Pour hot Veracruz Sauce into 2-inch hotel pan. Bury Snapper fillets in sauce. Cover; bake 8 minutes. Sprinkle olives over fillets. Cook until fillets are opaque and begin to flake, about 2 minutes longer.

Additional Serving Suggestions:

FOR A LA CARTE SERVICE: Combine Veracruz Sauce ingredients holding out green peppers, red peppers and olives. Keep sauce hot.

FOR SERVING: Sauté 1 ounce green peppers and 1 ounce red peppers. Add 1/2 cup Veracruz Sauce. Bring to a boil. Pour into individual casserole. Bury Snapper fillet in sauce. Sprinkle with 2 tablespoons olives. Cover and bake 10 minutes.

