



RED SNAPPER COURTBOUILLON

Ingredients:

- ☞ 4—Fish Fillets (Catfish or Redfish or whatever you prefer)
- ☞ 1—Cup Onion Chopped
- ☞ 1/2—Cup Green Onion Chopped
- ☞ 1/4—Cup of Olive Oil
- ☞ 1—15 ounce Can Diced Tomatoes
- ☞ 1/2—Cup Red Wine (Port, Marsala, etc.)
- ☞ 1—Tablespoon Minced Garlic
- ☞ 1/4—Teaspoon Thyme
- ☞ 1/4—Teaspoon Marjoram
- ☞ 1/4—Teaspoon Allspice
- ☞ 1—Teaspoon "CANATELLA'S" Gourmet Mediterranean Seasonings™
- ☞ 1—Teaspoon "CANATELLA'S" Gourmet Sicilian Seasonings™
- ☞ 1—Bay Leaf
- ☞ 1—Pinch of Cayenne or desired spice

Rub on Fish:

- 1-tablespoon of **CANATELLA'S Gourmet Sicilian Seasonings™**
- 1/2-tablespoon of **CANATELLA'S Gourmet Mediterranean Seasonings™**

Directions:

Heat Olive Oil in a skillet large enough to hold fish. Add Onion and Green Onion to skillet and cook until Onion starts to turn clear.

Add **Diced Tomatoes, Wine, Garlic, Thyme, Marjoram, Allspice, Bay Leaf, Cayenne Pepper, CANATELLA'S Gourmet Sicilian Seasonings™**, and **CANATELLA'S Gourmet Mediterranean Seasonings™** to skillet, cover skillet and simmer for 2 minutes.

Lay the fish in the sauce, cover skillet and simmer for 8 minutes. With 2 spatulas, carefully turn the fish over in the sauce, re-cover the skillet, and cook for about 10 minutes or until fish is done. It will flake apart at the touch of a fork.

Serve over Pasta or Rice.

Notes:

Almost any fish fillet can be used here.