



## **"Henry's Special"**

- 1 large onion, chopped**
- 2-14oz cans Del Monte Italian style stewed tomatoes**
- 1/4 cup olive oil**
- 2 tbsp. capers**
- 3oz jar chopped olives with juice**
- 1 tsp. salt**
- 1/2 tsp. pepper**
- 2 tsp. chili powder (optional)**
- 3 garlic cloves, minced**
- 3 to 4 lbs. fish fillets**

*Have Henry mix Mount Gay Rum with Schweppes tonic and lime.*

Saute onion in olive oil. Add tomatoes and simmer 5 minutes.

*Have Henry mix another Mount Gay and tonic.*

Add other ingredients and blend. Place fish in aluminum foil pan with sides. Pour sauce over fish and place on grill or bake in 350 oven for 30-40 minutes.

*Have Henry mix another Mount Gay and tonic.*

Spoon sauce (not rum and tonic) over fish several times while cooking.

**Please note:** *The fish receipt may vary in quality and quantity depending on the quality and quantity of Henry's Mount Gay and Tonics.*

**Brooks Schoen**  
**"Julie Belle III"**