

Spicy Snapper

Ingredients:

2 medium onions, cut in half slices
1 sweet red pepper, cut into rings
1 or 2 jalapeno peppers, seeded and cut into thin strips
2 tbs. vegetable oil
1/4 cup seasoned or regular rice vinegar
1/4 to 1/2 tsp. dried whole oregano
6 red snapper fillets (2 lbs.)
1/2 tsp. pepper
Lemon wedges (optional)
Jalapeno peppers (optional)

Directions:

Saute onion, red pepper rings and jalapeno pepper strips in oil in a skillet until limp (about 5 minutes). Add vinegar and oregano. Cook 1 minute and set aside.

Sprinkle fish fillets with pepper; place in a single layer in a lightly greased 15x10x1" jelly roll pan, skin side down. Bake at 350 for 15 minutes.

Spoon onion and pepper mixture over fish and bake an additional 5 minutes or until fish flakes easily. Garnish with lemon wedges and peppers if desired.
Serves 6.

Linda & Tom Robbins
"Blue Printz"