

Red Snapper Veracruz

Concocted by Edward G. Bottrell. Good as a main course with rice.

Makes 6-8 Servings.

2 lbs.	Red Snapper fillets
$\frac{1}{4}$ cup	Olive Oil
2 medium	Onions, sliced $\frac{1}{4}$ "
1	Clove Garlic, crushed
28 oz.	Tomatoes with liquid (up to 36 oz. OK)
1-2	Jalapeño chilies or equivalent, seeded & chopped
$\frac{1}{4}$ cup	Pimento-stuffed Olives, sliced
2 Tbsp.	Capers
1	Lemon, cut into 6 wedges
	Salt & Ground Pepper to taste

1. Preheat oven to 350° F.
2. Sauté onion in a hot skillet with olive oil.
3. Add tomatoes, garlic, salt and pepper and cook about 5 minutes. Chop tomatoes as they cook.
4. Arrange Red Snapper fillets in a baking dish. Pour hot sauce over the fish and sprinkle with olives and capers.
5. Bake at 350° F for 25-30 minutes or until fish can be flaked easily with a fork.
6. Serve on a bed of hot rice with lemon wedges.