
Ocean Snapper Pontchartran

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 6

Preparation Time: 45 minutes

Start to Finish Time: 1 hour

Serve with zesty rice.

3 pounds snapper fillets

olive oil, enough to lightly coat fillets

2 tablespoons Morton & Bassett cajun seasoning

SAUCE

2 tablespoons olive oil

1 cup onion

2 green pepper, chopped

4 cloves garlic

1/2 pound mushrooms, sliced

1/2 cup fresh parsley, chopped

1/2 cup black olives, sliced

1 teaspoon basil

1 teaspoon cumin

1/2 cup Louis M. Martini Cabernet Sauvignon 2001

1 28 oz. can Dei Fratelli chopped tomato

1 cup Dei Fratelli tomato puree

salt, to taste

1 teaspoon file' gumbo

Prepare the sauce by adding olive oil to a 5-quart sauce pan. Add onions, peppers, garlic, mushrooms, parsley, black olives, basil and cumin. Sauté until onions become tender. Deglaze the pan with the wine and add the chopped tomatoes and tomato puree. Adjust the salt, being careful not to over salt. Note, you will get some salt from the olives. Simmer for 30 minutes. Just before serving while the sauce is warm but not cooking, add the file' gumbo to the sauce.

Skin the snapper fillets and coat with olive oil. Season with cajun seasonings. Place on a cooking pan or in a casserole dish. Heat oven to 350 degrees. Bake the fillets uncovered for 15 minutes. To serve cover with prepared sauce.

Seafood Entrees