

## Cornmeal Crusted Fish with Tomato-Tequila Sauce-inspired by recipe found on food52

- 1 ½ tablespoon olive oil
- 1 tablespoon (or juice from ½ or 1 lime) lime juice
- 4 filets of fish (catfish, rockfish, halibut, cod, tilapia ... all good choices!)
- Corn meal (enough to coat all 4 filets - I usually start with ¾ cup and add more if needed)
- Salt, freshly ground black pepper, and garlic powder for seasoning (I use garlic powder rather than fresh garlic because I don't want the bitter taste of seared garlic after I cook the fish, but if you prefer fresh, then you should use it.)

### For the Tomato-Tequila Sauce

- 2 cups cherry or grape tomatoes, cut in half. (You could always use diced tomatoes or even canned ones, especially if you crave this dish in the winter! But for optimum flavor, use fresh cherry or grape tomatoes.)
- 1-2 jalapeno peppers, diced small (depending on the flavor you like, the size of the peppers, etc ... use the seeds if you want more spice)
- 1 onion, chopped
- 2 cloves garlic, crushed
- 2 teaspoons lime zest
- Salt to taste
- Chicken broth, optional (or as needed for more liquid)
- 1-2 shots tequila
- Lime juice to taste
- 1-2 Tablespoons butter
- ½- ½ cup fresh cilantro

**The fish:** Mix the olive oil and lime juice on a large platter. Lay the fish filets in the mixture and turn to coat. Sprinkle with salt, pepper and garlic powder. (If using fresh garlic, add to the olive oil and lime juice.) Allow to marinate while prepping the ingredients for the sauce.

**For the sauce:** Heat a skillet to medium-high. Add a splash of olive oil, then add the tomatoes, peppers, onion, garlic, and lime zest, cooking it down to where the tomatoes are bright red and the juices reduced. Add chicken stock or water to keep it from sticking if necessary. (If it is sticking, reduce the heat!) Add tequila, a bit more lime zest and the lime juice. Lower heat to keep warm while the fish cooks.

**Back to the fish:** Heat a large skillet over medium high heat. Add a thin layer of olive oil and if you wish a tablespoon of butter (totally optional!) Sprinkle the cornmeal onto a large platter and season with salt and pepper. Remove the fish from the marinade and lay each filet into the seasoned cornmeal one at a time. Coat each filet fully just before laying it into the skillet. Keep the cooked filets in a 200°F oven while you finish the rest.

**Back to the sauce:** Add a tablespoon or so of butter to the sauce to bring it all together and enhance the flavors. Skip this step if you wish ... not everyone wants or needs butter. I think it's great with the dish, but it's not an imperative ingredient. Toss the cilantro into the sauce just before serving.

Serve each filet with a bit of the Tomato-Tequila Sauce. You might choose to also offer steamed rice or a seasonal green vegetable alongside. Personally, I feel the fish and tomatoes are just plenty.