

## Tangy Tilapia

A “tammy-original”!

- 2 white onions, sliced thinly
- 1 large jalapeno pepper, stemmed, seeded and chopped
- ¾ cup pepper jelly
- 2 cloves of minced fresh garlic
- Juice from two limes (or lemons)
- Salt and pepper
- Chopped fresh cilantro for garnish ... oh, it tastes good, too!!

Mix the pepper jelly with the garlic, lime juice, and salt and pepper.

Saute the onions and jalapeno pepper over high heat until the onions are slightly brown. Remove from skillet and set aside.

Sear the tilapia in the same skillet, then transfer them to a baking dish to finish cooking in the oven, about 8 minutes. Test for doneness by attempting to flake the fish with a fork.

Using the same skillet, add the pepper jelly mixture to the skillet along with the reserved onions and peppers and warm it through. Put the onions and pepper on a platter.

Remove the fish from the oven and lay the fillets on top of the onions and pepper, top with any remaining jelly mixture, then sprinkle fresh cilantro across the fish.