



Hog Snapper with Pineapple Lime Chili Sauce

Serves 4

Ingredients

- 4 6-7 oz Hog Snapper fillets (skin off)
- 1 Tablespoon extra virgin olive oil
- 1/2 onion, diced
- 1/4 red bell pepper, diced
- 1/4 green bell pepper, diced
- 1/4 teaspoon crushed red pepper
- 1 large clove garlic, diced
- Juice from half a lime
- 8 oz can of pineapple tidbits
- 1 Tablespoon mild sweet chili sauce (asian product)
- 1 Tablespoon brown sugar
- 1/2 teaspoon chile powder
- 4 Tablespoons butter (2 for fish, 2 for sauce)
- 1/2 cup flour
- 1/2 tablespoon seasoned salt or Cajun spice
- Kosher salt
- Black Pepper

Directions

Make the sauce

1. In a small saucepan, warm olive oil over medium heat.
2. Saute onion, bell pepper and bell pepper for 4-6 minutes, then add garlic.
3. Saute garlic with onion mixture for another 30 seconds.
4. Add fresh squeezed lime juice, pineapple tidbits (with liquid), sweet chili sauce, brown sugar, and chili powder to onion mixture. Stir well.
5. Reduce heat and simmer, stirring often, for 15+ minutes, until pineapple has broken down and liquid is reduced to a syrup. Be careful not to burn during last few minutes.
6. Stir in 2 tablespoons of butter, until melted. Reduce heat to low.

Cook the fish

1. Melt remaining 2 tablespoons butter in a non-stick skillet over medium high heat.
2. Season the Hogfish fillets with kosher salt and black pepper.
3. Mix seasoned salt or Cajun spice in with flour.
4. Dredge Hogfish fillets in seasoned flour.
5. Once butter in pan is melted and sizzling, add Hogfish fillets to pan.
6. Cook 2-4 minutes on each side, or until fish is cooked through.
7. Plate fish and scoop Pineapple Chili Lime Sauce over fillets. Garnish with slice of lime.