



Curried Red Snapper



Every once in a while I come across an interesting looking recipe, give it a shot, and it turns out to be top tier. This is one of those! This comes from Cat Cora on the food network, <https://www.foodnetwork.com/recipes/cat-cora/curried-red-snapper-recipe-1915942>.

Recipe by Cat Cora, Food Network

INGREDIENTS:

2 pounds red snapper fillets
2 teaspoons salt (I always cut salt at least by half)
1 teaspoon black pepper
2 scallions, chopped
2 tablespoons curry powder
2 tablespoons butter
1/4 cup olive oil
1 to 2 Scotch bonnet peppers, seeded and chopped (I used 1 Ghost pepper, because that's what I grew this year)
1 clove garlic, crushed (I used 2 large cloves)
2 cups coconut milk
1 cup water
2 tomatoes, roughly chopped
2 onions, sliced 1/4-inch thick
10 cilantro sprigs

Directions:

1. Cut the red snapper into small pieces and place in a bowl. (I cut my almost 2 lb. fillet into quarters) Season with the salt, black pepper, scallion, and curry powder. Allow the fish to marinate in the refrigerator for at least 1 hour.
2. When you are ready to proceed, heat the butter and oil in a large saute pan. Add the fish and saute until it is lightly browned on both sides.

3. Add the peppers, garlic, coconut milk, water, tomatoes, and onions. Cover the fish and bring to a boil. Reduce the heat, cover the pan, and simmer until the fish is tender, about 20 to 25 minutes, adding more water if necessary. Also, add a touch more curry (**I did**), if necessary, for your taste.

4. Finish with fresh cilantro leaves.

I followed this recipe exactly, except where shown in red. I was blown away by the balance of all of the ingredients, and the snapper was done to perfection! My only disappointment is that I didn't take a picture of it - it looked marvelous! I will definitely make this again, when I find snapper at a reasonable price.

Thank you Cat Cora for this delicious recipe!

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