

HOGFISH PICCATA

If you're looking for a light yet savory dish, this is it. A velvety lemon sauce meets the salty touch of pickled capers and is complemented by the sweet, flaky goodness of locally caught Hogfish. Do not expect any leftovers.

MAKES 1-2 SERVINGS

- 1 Hogfish filet, skinless**
- 1t Salt and black pepper**
- .5 T Fresh chopped garlic**
- .5 T Minced shallot**
- .5 t Finely chopped thyme**
- .25 t Crushed red pepper**
- 1 oz Blended oil**
- 3 oz Dry white wine**
- 1 T Fresh lemon juice**
- 1 oz capers**
- 2 oz Unsalted butter (cold)**
- ¼ T Finely chopped parsley**
- 6 oz Angel hair pasta**

Season hogfish filet with ½ teaspoon salt and pepper mix.

Add blended oil to a hot pan and wait about 10 seconds for it to heat up.

Sauté fish filet for about 2 minutes each side. Set aside.

In same pan add garlic, shallot, thyme, and crushed pepper. Let cook for about 30 seconds then add wine and lemon juice.

Let wine reduce for about 1 minute, then add butter, capers, remaining half teaspoon salt and pepper, and parsley.

Boil pasta until cooked al dente, lightly toss in half of the piccata sauce.

Finish the fish in a 350-degree oven for about 2 minutes.

Plate fish with the pasta, and top with remaining half of sauce. Garnish with pinch of parsley.

