

GREAT FRESH FISH RECIPES

from **Barbara Ann Fishing Charters**

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Blackfish With Tomatoes, Basil, And Littleneck Clams Recipe

1 1/2 pound blackfish fillets
salt to taste
freshly ground black pepper to taste
2 tablespoons olive oil
1 tablespoon butter
2 cloves garlic, finely chopped
1 1/2 cup ripe plum tomatoes, peeled, seeded, and chopped
10 basil leaves, washed, julienne
1 cup white wine
24 live littleneck clams, unopened shells, well washed

*Serves 4

Directions:

Season the blackfish with salt and pepper. In a large skillet, with a lid, over medium heat, heat the olive oil and butter. Add the fish and sauté on each side for 3 minutes. Remove the fish and keep warm.

To the pan, add the garlic and cook 1 minute. Add the tomatoes and cook 2 minutes. Add the basil and wine and bring to the boil. Reduce heat and simmer. Place the fish back in the pan over the tomatoes. Place clams around periphery of sauté pan.

Return to simmer and cover with the lid. Cook until clams open, about 3 minutes. Serve with garlic aioli and crusty bread.