

GREAT FRESH FISH RECIPES

from **Barbara Ann Fishing Charters**

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Grilled Striped Bass with Fresh Salsa

Marinade:

1/2 cup cracked black peppercorns
1/2 cup fresh lime juice
1 bunch cilantro leaves, chopped
1/2 cup olive oil
2 (2 pound) striped bass fillets

Salsa:

1 pound Roma tomatoes
6 to 8 garlic cloves, peeled
1 to 2 jalapeno chiles, stemmed, seeded if desired
1/2 yellow onion, peeled
1 teaspoon coarse salt
Pinch of freshly ground black pepper
1/4 cup extra virgin olive oil
1 avocado, diced

Combine marinade ingredients in a glass or ceramic baking dish. Whisk to combine. Marinate fish for 1 hour in the refrigerator. After marinating, preheat grill or broiler.

Meanwhile, prepare salsa: Preheat the broiler. Place the tomatoes, garlic, chilies and onion on a baking tray. Tuck the garlic underneath the vegetables to avoid blackening. Broil, turning frequently, until well charred, 15 minutes. Set aside to cool.

Transfer roasted ingredients to a food processor fitted with the metal blade or blender and puree until smooth. Season with salt and pepper. Whisk in the olive oil and add the avocado. Set aside.

Transfer fish to grill, reserving marinade. Cook 7 to 8 minutes per side basting with marinade, blacken. To serve, place fish on a serving platter and top with salsa.

Serves 8