

HERONS

AROMATIC STEAMED SNAPPER MELTED HEIRLOOM PEPPERS, PICKLED TOMATOES, HERB BLOSSOMS

SERVES 4

4EA. 6 OUNCE SNAPPER FILETS, SKIN ON
2 LEEKS, BOTTOMS ONLY, QUARTERED LONG WAY
2 LEEKS, WHITE PART ONLY THINLY SLICED
20 EA. HEIRLOOM CHERRY TOMATOES, BLANCHED AND PEELED
6-8 HEIRLOOM PEPPERS OR SWEET BELL PEPPERS, JULIENNE
1 CUP CHAMPAGNE VINEGAR
1 1/2 CUP WATER
1 TABLESPOON SALT
1 TABLESPOON SUGAR
SEVERAL SPRIGS FRESH FLOWERING HERBS SUCH AS THYME, VELOUR, CHERVIL, BASIL
1 CUP WHITE WINE
1 TABLESPOON UNSALTED BUTTER, CUBED AND KEPT COLD
2 TABLESPOON EXTRA-VIRGIN OLIVE OIL
KOSHER SALT AND PEPPER TO TASTE

SNAPPER:

PRE-HEAT OVEN TO 300 DEGREES.

LINE THE BOTTOM OF A SHALLOW PAN WITH THE QUARTERED LEEKS. SEASON SNAPPER FILETS WITH 1 TABLESPOON OF OLIVE OIL, KOSHER SALT AND BLACK PEPPER AND PLACE THEM ON TOP OF THE LEEKS. POUR WHITE WINE INTO THE BOTTOM OF THE PAN. COVER FISH WITH WHOLE AROMATIC HERB SPRIGS THEN COVER PAN TIGHTLY AND PLACE IN A 300 DEGREE OVEN FOR APPROXIMATELY 10 TO 15 MINUTES.

PEPPERS:

PLACE JULIENNE PEPPERS AND THINLY SLICED LEEKS IN A SAUCE PAN WITH 1 CUP OF WATER, BUTTER, 1 TABLESPOON OF OLIVE OIL, SALT AND PEPPER TO TASTE. COOK OVER LOW HEAT, STIRRING OFTEN UNTIL PEPPERS ARE SOFT.

PICKLED TOMATOES:

HEAT VINEGAR, 1/2 CUP OF WATER, 1 TABLESPOON SALT, 1 TABLESPOON SUGAR, A PINCH OF PICKLING SPICE AND 3 OR MORE SPRIGS OF FRESH HERBS UNTIL SALT AND SUGAR DISSOLVE AND LIQUID IS WARM. POUR THE WARM LIQUID OVER THE PEELED TOMATOES. IMMEDIATELY PLACE THEM IN THE REFRIGERATOR AND ALLOW THEM TO SIT FOR 1 TO 24 HOURS. THE LONGER THEY MARINATE THE STRONGER THE PICKLE FLAVOR. REHEAT IN THE PICKLING LIQUID WHEN READY TO SERVE.

PLATE UP:

SPOON THE MELTED PEPPERS IN THE CENTER OF THE PLATE. PLACE THE SNAPPER FILET ON TOP OF THEM AND GARNISH THE FISH WITH WARM PICKLED TOMATOES, HERB BLOSSOMS, HERBS AND YOUR FAVORITE GREENS DRESSED WITH OLIVE OIL, SALT AND PEPPER.

