

Baked Fish, Mediterranean-Style with Potatoes and Olives

What you will need to serve four:

- 1/3 cup white wine
- 2 whole small fish, sea bass or other, cleaned
- 1 cup good extra virgin olive oil
- 1 lbs. potatoes
- 1 cup chopped Italian flat leaf parsley
- 1 Tbsp. chopped fresh rosemary
- 1 Tbsp. chopped fresh thyme
- Black olives
- Salt and freshly ground black pepper

Procedure:

Preheat oven to 475 degrees.

Rinse the fish inside and out and dry with paper toweling, inside and out. Rub a little oil between your palms and over the fish.

Then sprinkle the inside and outside of the fish with salt and pepper and place in a pan coated with olive oil. Peel the potatoes and cut them into thin discs or small dice, arrange them around the fish, sprinkle a little salt and pepper and turn them to coat with the oil. Add the chopped parsley, rosemary and thyme as well as the olives over the fish and potatoes, add the wine and bake for about 20 minutes when the potatoes will be done. Remove and serve on warmed platters. Garnish with chopped parsley or rosemary stem.

Graciously given by chef of the Ancora Restaurant, Santa Margherita, Italy.

Bon appetite from your fish monger - MR FISH!

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