



MONTICELLO VINEYARDS

*Enjoy with Pinot Noir*

## RED SNAPPER WITH POTATOES, TOMATOES AND RED WINE

4 large Yukon Gold potatoes, peeled, cut into ¼-inch-thick slices  
1 tablespoon butter  
9 tablespoons extra-virgin olive oil  
3 small onions, sliced  
8 garlic cloves, thinly sliced  
1 cup Monticello Vineyards Pinot Noir  
1 teaspoon dried oregano

2 cups chicken stock or canned low-salt chicken broth  
1 14-ounce can diced tomatoes in juice  
⅓ cup Kalamata olives or other brine-cured black olives  
4 tablespoons chopped fresh parsley  
6 7-ounce red snapper or blackfish fillets

Steam potatoes until almost tender, about 8 minutes. Cool.

Melt butter with 2 tablespoons oil in heavy large pot over medium-high heat. Add onions; sauté until golden brown, about 8 minutes. Mix in 3 tablespoons oil and garlic. Add potatoes; cook 2 minutes. Mix in red wine. Boil until almost no liquid remains, about 4 minutes. Add stock, tomatoes with juices and oregano and bring to boil. Add olives; boil until liquid thickens slightly and potatoes are very tender, about 12 minutes. Mix in 3 tablespoons parsley. Season with salt and pepper.

Meanwhile, sprinkle fish with salt and pepper. Heat 1½ tablespoons oil in each of 2 heavy large nonstick skillets over medium-high heat. Add fish fillets and sauté until just opaque in center, about 3 minutes per side.

Arrange potatoes in center of each of 6 plates. Spoon some sauce over. Top with fish. Spoon remaining sauce over fish. Sprinkle with 1 tablespoon parsley. Drizzle with 1 tablespoon olive oil and serve.

Serves 6. Complete the menu with a salad of romaine, fresh dill and a lemon vinaigrette.

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