

Fresh Grouper with Oven Roasted Grape Tomato and Orange Relish

For Fish

4 pieces of grouper or other mild fish approx. 6 ounces each

Mix together

¼ cup orange juice

1 teaspoon minced garlic

¼ cup olive oil

½ teaspoon salt

½ teaspoon cumin

¼ teaspoon pepper

Marinate fish up to a half hour While fish is marinating prepare relish.

For relish

2 cups grape tomatoes (about 12 ounces)

2 tablespoons good quality extra-virgin olive oil (Valdueza Spanish extra virgin or Castello di Ama would be wonderful)

2 garlic cloves, crushed

½ teaspoon ground cumin

¼-cup fresh orange juice

½ teaspoon orange zest

6 fresh orange sections

2 tablespoons fresh basil julienned

Preheat oven to 450°F. Toss tomatoes in oil, garlic, and cumin place in 13x9x2-inch glass baking dish. Roast until tomatoes are slightly wrinkled and softened, about 10 minutes. Cool slightly. Mix in orange juice and orange peel and orange sections. Return to oven just to heat through. Transfer relish to small bowl. Season to taste with sea salt and freshly ground pepper. Stir in basil.

Finish fish. Heat a sauté pan, drizzle fish with a small amount of olive oil. Sear fish on one side, about 2 minutes, turn and finish in a 425°F oven for about 4 minutes more. Fish will flake easily when done. Top with relish and drizzle with accumulated juices.