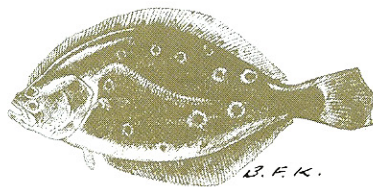


GULF COAST FISH LAGUNA

This recipe comes from the Mansfield Club in Port Mansfield, Texas. It is an adaptation from a recipe that was originally published in Gulf Coast Cooking — by Virginia Elverson. Any type of white-flesh fish can be substituted.

2 fish filets
Bottled jalapeño sauce
1 tbsp cilantro, chopped
1/4 tsp lemon/lime pepper



Garlic powder, to taste
Flour
Olive oil

Spread fillets with jalapeño sauce, and sprinkle with chopped cilantro, lemon/lime pepper, and garlic powder. Cover or wrap in plastic wrap, and let marinate for an hour or more. Dredge in flour. Saute in olive oil until fish is browned and flakes easily, turning once. — *Bon Appétit*