

Red Snapper with Red Wine and Green Pepper Sauce Recipe

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CATEGORY: Fish

COUNTRY: International

SERVES: 4

INGREDIENT: 4 fillets of red snapper, 1 cup red wine, 1/2 cup cream, green pepper corns, salt, 1 tablespoon cornstarch, butter.

DIRECTION: Brown fish slightly on both sides, place on plate & keep warm. Bring wine to a boil for 1 minute, add cream and peppercorns stir until boil, add cornstarch stir until sauce starts to thicken. Pour sauce over fish and serve with rice or boiled potatoes.