



Mahi-mahi or Tasmanian Atlantic Salmon with Tasmanian DEVIL Mountain Pepper and Chardonnay Sauce

Ingredients

1-1.5 lbs (~500 - 750 g) firm, thick fish fillets (such as Mahi-mahi or Tasmanian Atlantic Salmon)
1/2 teaspoon of salt (or to taste), 1 tablespoon of vegetable oil
1/2 - 3/4 cup full bodied white wine (such as an Australian chardonnay)
1 teaspoon Tasmanian DEVIL Mountain Peppercorns (about a dozen)
2 tablespoons of butter
2 tablespoons chopped chives (1 teaspoon reserved for garnish)

Preheat oven to 325 deg F (160 Deg C)

Preparation

Dry off the fish fillets with paper towels and season with salt. Heat skillet over medium high heat, add oil and heat to shimmer, about a half to a full minute. Place the fillets in the skillet and sear, about 2 minutes. Turn and sear the other side. Place in a heat-proof serving dish and place in oven to finish cooking.

Add Tasmanian DEVIL Mountain Peppers to skillet and toast over a medium-high heat for 1/2 minute. Add wine and reduce for 2-3 minutes. Add butter and whisk with fork, slightly crushing the peppercorns. Add chopped chives. Remove fish from oven and pour accumulated juices into sauce. Stir.

Pour sauce over fish and garnish with reserved chives. Serve with chilled Australian chardonnay.

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