



Fish Escovitch



serves 4



40 mins

INGREDIENTS

- 4 whole Snapper or large white fish fillets
- 1 cup white vinegar
- 1 large onion, sliced into rings
- 1 carrot, julienned
- 1 green bell pepper, sliced thin
- 2 Habaneros, sliced (remove seeds for less heat)
- 1 tsp allspice berries
- Vegetable oil for frying

DIRECTIONS

- Season the fish with salt and pepper. Fry it in hot oil until it's crispy and golden. Place it on a platter.
- In a separate skillet, add the vinegar, onion, carrot, bell pepper, habanero, and allspice.
- Simmer the vegetables in the vinegar for 5 minutes until they're slightly softened but still have a "snap."
- Pour the hot vinegar and vegetable mixture over the fried fish.
- Let it sit for at least 15 minutes before serving so the fish absorbs the tang.