

# Camille's Italian American Cooking

## Baked Red Snapper

4 snapper filets, about 4 ounces each

Kosher salt and freshly ground black pepper

1 garlic clove, chopped

2 tablespoons extra-virgin olive oil

1 tablespoon dry white wine

2 tablespoons fresh-squeezed lemon juice

1/8 teaspoon crushed red pepper flakes

1 tablespoon butter

1/2 tablespoon fresh flat-leaf parsley, chopped

Season filets with salt and pepper. Place in a baking dish or pan and add garlic. Whisk olive oil, wine, lemon juice, and red pepper flakes. Pour mixture over filets. Dot with butter, and sprinkle with parsley. Bake in preheated oven at 450°F for twenty minutes.

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## *Apricot Dip*

1 tablespoon canola oil

2 scallions, sliced thin

Pinch of red pepper flakes

2 tablespoons balsamic vinegar

2 cups apricot preserves

Heat the canola oil in a small saucepan. Add scallions and red pepper flakes. Allow to cook for a few minutes, until sizzling. Add balsamic and apricot preserves. Allow to simmer for ten minutes. Serve warm with the coconut shrimp.

*Camille's Tip: This recipe also goes very well with chicken in place of the shrimp. Just cut chicken breast into finger slices or medallions.*