



Island Style Baked Yellowtail Snapper with fresh vegetables

Sundowners Restaurant, mile marker 104, bayside, Key Largo -305-451-4502

<http://www.SundownersKeyLargo.com>

Makes 4 servings

Ingredients:

- ✓ 4 6-8 ounce filets of fresh Yellowtail Snapper (or other light white fish)
- ✓ 2 oz. Jefferson's Ocean Bourbon
- ✓ 4 ounces of mayo
- ✓ 1 Jalapeno, sliced
- ✓ ¼ Spanish onion, sliced
- ✓ ½ yellow squash, sliced thin
- ✓ ½ zucchini sliced thin
- ✓ 1 carrot cut into ¼ inch sticks (like you would use for garnish with chicken wings)
- ✓ 12 button mushrooms
- ✓ Salt and pepper to taste
- ✓ Aluminum foil (for cooking fish in)

Preparation:

Tear off 4 pieces of foil large enough to place fish filets and vegetables inside. Turn on barbecue grill to preheat on high and close lid. Place 6-8 ounces of fish in each piece of foil. Brush each filet with mayo, and top with jalapeno, onion, squash, mushrooms, and zucchini slices. Place carrot sticks on each side of fish. Add salt and pepper to taste. Pour bourbon over the top of the fish. Fold up foil to make sealed foil pouches and place on barbecue grille. Close lid, and cook for approximately 7 minutes until fish filets are white throughout. Remove and serve!

Note: You can also do this in an oven preheated to 500 degrees F, and feel free to add any other vegetables you would like.

Bobby Stoky, chef and cookbook author, is the proprietor of many Upper Keys restaurants.