



## SEARED RED SNAPPER WITH SWEET ENGLISH PEAS, BABY FRENCH CARROTS AND SPRING GARLIC

Serving Size: 10 People

Red Snapper, ten 4 oz. portions  
Grape Seed Oil, 2 oz.  
Spring Cloves Garlic (peeled), 20 each  
Olive Oil, 1 oz.  
Peju 2005 Sauvignon Blanc, 550 ml  
Chicken Stock, 2 pints  
Thyme, 1 bunch  
Bay Leaves, 2 each  
Baby French Carrots, 10 each  
English Sweet Peas (cleaned), 1 lb.  
Thyme Leaves, 1 cup  
Butter, 3 tbsp.  
Salt & Pepper

In a small stock pot, sauté garlic in oil, add Peju 2005 Sauvignon Blanc and cook for 2-3 minutes on high heat. Add chicken stock, thyme and bay leaves then reduced by half. Strain and save for later. Season and sear red snapper in grape seed oil, finish in oven. In a large sauté pan on high heat add butter, carrots and sauté. Add garlic stock and reduce till almost dry. Add blanched English peas and season with salt and pepper, and thyme leaves. Place two large spoons full of peas and carrots in a large bowl then place red snapper on top.