

Steamed Flounder in Parchment with Vodka Martini Relish



Ingredients:

4 flounder filets
1 shallot, thinly sliced
1/2 jalapeno pepper, thinly sliced
1/4 cup green olives, sliced
1/4 cup roasted red peppers, sliced
1/4 cup piquillo peppers, sliced
1/4 cup capers
1/4 cup lemon infused olive oil
2 tablespoons vodka
2 tablespoons white wine vinegar
2 tablespoons olive jar liquid
2 tablespoons pepper jar liquid
Kosher Salt
Freshly ground black pepper

Directions:

- 1) Combine the shallot, jalapeno, olives, peppers, capers, vodka, jar juices, vinegar, and half of the olive oil in a small bowl. Season the mixture with salt and pepper, and set aside.
- 2) Preheat your oven to 375 degrees.
- 3) Cut four equal sized squares of parchment paper, about two inches bigger than the size of the fish filets.
- 4) Season both sides of the fish with salt and pepper and place a filet in the center of each piece of parchment paper.
- 5) Drizzle the remaining olive oil over the fish, and fold the parchment paper edges together, forming a pouch around the fish. Crimp the seams together tightly to seal out any air.
- 6) Place the pouches on a baking sheet and place the sheet in the oven. Bake for 15 - 20 minutes until the fish is cooked through.
- 7) To serve, tear the pouches open and top the fish with the relish.