



Locals Choice Club

Recipes for pairing with Locals Choice
Club June 2014 Selections

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Greek Style Fish Plaki

Serves 6. Pair with Praxis Pinot or Angel Wings Sauvignon Blanc

The term *plaki* (plah-KEE) in Greek is used to describe a dish that is usually cooked with olive oil, tomatoes, and vegetables in the oven. The recipe works well with any firm white fish - cod, tilapia, halibut, haddock, or whatever type you may have available.

Ingredients

- 2 large onions, thinly sliced
- 1/2 cup olive oil
- 3 tomatoes, thinly sliced
- 3 green onions, chopped
- 1 cup coarsely chopped celery
- 1 cup chopped fresh parsley
- 1 Tbsp. minced garlic
- 1 bay leaf
- 3 pound sea bass fillets
- 2 tsp. dried oregano
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 medium lemons, thinly sliced
- 1/2 cup dry white wine
- 3 Tbsp. fresh lemon juice
- 1/4 cup Panko bread crumbs

Directions

Sauté sliced onion in olive oil in a large skillet over medium heat, stirring constantly, until tender. Add tomato and next 5 ingredients.

Place fillets in a lightly greased 13- x 9- x 2-inch baking dish; sprinkle with oregano, salt, and pepper. Spread reserved vegetable mixture over fish; top with lemon slices. Pour wine and lemon juice over vegetable mixture; sprinkle with breadcrumbs.

Bake, uncovered, at 350 degrees for 45 minutes or until fish flakes easily when tested with a fork. Remove and discard bay leaf.

