Haddock with Jalapeno Vinaigrette
Yield: 4-8 oz. portions

Vinaigrette:
2 T. Red Onion, ¼ “ dice
2 T. Cider Vinegar
1 T. Honey
1 T. Cilantro, chopped
½ t. Dijon Mustard
½ t. Jalapeno Pepper, chopped
½ c. Olive Oil
To taste Salt and Pepper

2 lb. Fresh Haddock in four pieces
½ c. White Wine

Garnish:
½ Red Pepper, finely diced
2 T. Jalapeno Pepper Rings

1. Whisk together vinaigrette ingredients and set aside.
2. Salt and pepper haddock and sprinkle with wine. Bake in a 350 degree oven until firm and flaky.
3. Garnish fish before serving with red pepper and jalapenos and spoon vinaigrette on top.