



Haddock with Jalapeno Vinaigrette

Yield: 4-8 oz. portions

Vinaigrette:

2 T.	Red Onion, ¼ " dice
2T.	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
¼ 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.