

Grouper Festiva



1 1/2 to 2 pounds fresh grouper filets about a half inch thick, look for firm white fleshy fish in the Seafood section of your better variety grocery store

Extra Virgin Olive Oil

2 table spoons real salted butter

Sea Salt, Ground Pepper (from a peppercorn mill) Dill Weed 3/4 cup of Gourmet Tomato Relish 2 Cups mixed medley vegetables (pre packaged in produce section) broccoli, pea pods, zucchini pieces or squash pieces 1/2 cup mushrooms, 1/3 cup white wine

You will need two 9" skillets...in one skillet cover bottom with olive oil over low heat and put in the vegetables, salt and fresh ground pepper, white wine...simmer over low med heat for about 8 minutes or until the veggies are tender, add sweet relish last.

Wash fish, sprinkle fresh ground salt and pepper, and dill weed liberally on both sides. In the other skillet coat liberally the entire bottom surface and sides with olive oil and add the butter over medium heat. Sautee' fish for three to four minutes each side DO NOT OVER COOK ! This is the secret to a tasty dish.

Pour the veggie /Tomato Relish over the Fish. Cover and let finish cooking together over the still warm burner that is off...or on extremely low heat for about 5 to 7 minutes.

Cheese and Relish Omelet



Ingredients: Eggs, Cheese, Gourmet Relish

Lightly grease your favorite frying pan with your choice of non stick agents.

Crack and beat two eggs in a mixing bowl.

Pour eggs into frying pan and cook on medium high heat until omelet starts to firm up.

Sprinkle your choice of grated cheese onto the entire omelet. (We like cheddar the best)

Sprinkle several teaspoons of relish onto one side of the omelet.

As the omelet continues to firm, fold the side without the relish on it over onto the opposite side.

When omelet has firmed to your satisfaction, serve immediately

Relish the Moment Pizza



One twelve inch pizza crust (thick or thin)

One 15 ounce can of Pizza Sauce (we use Furmanos)

4 ounce of Gourmet Tomato Relish

1/4 pound of sliced/diced honey ham

6 tablespoons of diced pineapple

1 and 1/2 cup of 6 cheese Italian cheese

Preheat oven to 400 Degrees.

Spread pizza sauce over the entire 12 inch pizza crust.

Spread Gourmet Relish evenly.

Add ham and spread evenly.

Spread the diced pineapple.

Sprinkle generously with

6 cheese Italian cheese.

Bake pizza for 15 minutes and remove from oven.

Cut as desired and get ready for a real treat!

Devine Dip

Ingredients:

One part each

Whipped Cream Cheese Spread

Gourmet Tomato Relish

Combine and Serve.

Your guests will love it!



Inspired Guacamole

Ingredients:

One Avocado,

4 ounces Relish, Juice of 1/4

lime. Mash and mix the Avocado with the Relish and Lime juice.

Enjoy with your favorite cracker or chip.