

# ROASTED RED SNAPPER WITH OLIVES

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## *For sauce*

- 1/3 cup dry white wine
- 3 garlic cloves, sliced thin
- 1/4 cup fresh lemon juice
- 1/3 cup extra-virgin olive oil
- 1 1/2 tablespoons chopped fresh thyme leaves
- 1 1/2 cups mixed green and black brine-cured olives (preferably unpitted)

six 6- to 7-ounce red snapper fillets with skin

6 tablespoons extra-virgin olive oil

Preheat oven to 425° F.

## *Make sauce:*

In a small skillet boil wine with garlic until reduced to about 2 tablespoons. Add remaining sauce ingredients and salt and pepper to taste and bring to a simmer. *Sauce may be made 1 day ahead and chilled, covered. Reheat sauce to warm before proceeding.*

Pat snapper fillets dry and season with salt and pepper. Divide oil between 2 shallow baking pans large enough to hold fillets in one layer without touching and spread oil evenly. Heat baking pans in upper and lower thirds of oven 7 minutes. Working quickly, put fillets, skin sides down, in hot baking pans and roast in upper and lower thirds of oven 7 to 10 minutes, or until fish is just cooked through.

Transfer fillets with a metal spatula to a large platter, turning them skin sides up, and top with sauce. Serves 12 as part of an Italian Christmas Eve dinner.

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