



Caribbean Spice Rubbed Grouper With Pear Cinnamon Chutney

Made with Raven's Original™

Camine Pappas / Serves 4 / October 2020

The Pear Cinnamon Jam makes quick work of this delicious chutney, a perfect accompaniment to the heat and citrus spice blend rubbed onto the tender fish before baking. Serve with simple jasmine rice and your favorite buttered green vegetable.

INGREDIENTS:

1 lb. fresh Grouper
2 T salted butter
2 T olive oil
Handful of fresh cilantro for serving

SPICE RUB

¼ t ground ginger
1/8 t ground nutmeg
½ t ground coriander
¼ t cinnamon
Dash of ground cardamom
¼ t cayenne pepper
1 t kosher salt
¼ t ground black pepper
1 heaping t orange zest



CHUTNEY

1 crimson pear diced into small pieces (Don't peel. That's what makes it pretty!)
1/3 diced sweet onion
1 T fresh squeezed orange juice
¼ C rice wine vinegar
¼ C Ravens Original™ Pear Cinnamon Jam
1 ½ t packed brown sugar
Dash of kosher salt

METHOD:

Mix all spice rub ingredients together with a fork to fully incorporate zest. Cut Grouper into 5 ounce filets, pat dry of any moisture. Rub with the olive oil and then rub with the spice rub



generously applying to all sides. Lay into a parchment lined baking dish about 2 inches apart. Put a small amount of butter on top of each filet. Bake at 425 degrees F until done, about 10-12 minutes. (TIP: make sure Grouper is room temperature before cooking for more even cooking.)

In a small saucepan add all chutney ingredients including the rind of the small orange you used to obtain zest and juice. Simmer on low for about 5 minutes. Remove rind. Set aside to serve atop fish.

Serve with your favorite rice and steamed greens and a generous amount of cilantro.

Chutneys have a huge range of serving options. Excellent on grilled chicken, pork loin roast, mahi, or even a turkey sandwich with mayonnaise and crisp lettuce!

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