

Pineapple Salsa Baked Cod with Grilled Tomatillos

January 2015, by Camine Pappas

A nod to our Southern Favorite, Jack Daniels Bourbon Whiskey

Serves 4

INGREDIENTS:

4 large cod filets, patted dry
1 C canned pineapple salsa (I used Newman's Own)
2 T olive oil
1/3 C fresh grated parmesan cheese
1/2 C crushed sea salt flavored Town House Crackers
Salt and pepper

DIRECTIONS:

Rub filets with oil, season with salt and pepper then set in baking dish so they're almost touching but NOT crowded. Pour over the salsa, the cheese and then the crackers. Bake in a 400 degree F oven for about 20 minutes or until opaque. Serve with your favorite sides.



For the tomatillos, cut in half through the middle. Oil a grill pan and then heat until very hot. Sear on the flesh side first, for about 5 minutes, until very charred. Turn them over and do the same on reverse. Set aside until serving. They can cool all the way. TIP: Make sure your grill is very hot. If you try and cook slowly they'll get mushy.

Serve with russet potatoes tossed with salt and pepper and chili flakes and sautéed until done.

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