

THE GARDEN GATOR RECIPE GUIDE

Grouper Fish Pie (Makes 1 Pie)

Ingredients:

- Pie dough (Make from scratch or store bought)
- 1 Grouper Fish Fillet
- 3 Strips of bacon
- 1/4 Cup spring onion
- 1/2 Cup white wine
- 1/8 Cup dill
- 2 Garlic Cloves
- 1 Diced bell pepper
- 1/2 Cup green beans
- 1 Cup double cream
- 1/8 Cup fennel

Directions:

- Prepare pie dough and place into pie pan. Set aside.
- Pre-heat oven to 350 degrees.
- Fry bacon in a pan until it is crispy.
- Add vegetables to pan. Saute until tender. Season with salt and pepper.
- Add white wine to the bacon vegetable mixture. Reduce heat to medium-low. Stir until thoroughly combined.
- Add double cream. Stir to into a thick-creamy mixture.
- Reduce to low heat. Add grouper. The grouper will steam and cook grouper thoroughly. About 5-10 minutes. Add dill and fennel.
- Pour mixture into pie dough. Cover mixture with pie dough to make a lid. Fold or crimp edges.
- Bake in oven at 350 degrees for 30 minutes or until the crust is golden.

(Note: Recipe courtesy of Robin Gorham)