

## Fish Filets in Garlic Sauce

### Filetes de Pescado al Mojo de Ajo

1 lb	white fish filets, such as sole, skinless
13 cloves	garlic
1/2 tsp	salt
1/2 tsp	black pepper
2 tbsp	white wine vinegar
3 tbsp	olive oil
1/4 cup	good quality butter (no substitutes)
2	limes
1 lb	potatoes (red skinned look nice)

Peel 1 clove of garlic, slice into quarters, and bruise with the back of a knife; mix with salt, pepper and vinegar in a deep dish. Pat filets with a paper towel, then let marinate in the garlic mix for 30 minutes. Meanwhile, peel and coarsely chop the rest of the garlic, and set aside. Wash and dry limes and potatoes. In a large pan, place whole potatoes, cover with water, and bring to boil over high heat; lower heat and simmer until tender. Drain and keep in covered pan. When the fish is ready, heat the oil and butter in a large frying pan, without smoking, and keep the heat constant but moderate; add chopped garlic and sauté for about 1 minute. Place fish filets in the pan (discard marinade), and fry until opaque, flipping the filets halfway, and stirring the garlic to avoid darkening. Finish the preparation with a sprinkle of freshly squeezed lime juice, and adjust seasoning with salt and pepper. Plate fish, cover with garlic sauce from the pan, and arrange a side of quartered hot potatoes, and lime wedges.

An alternative method of cooking the fish is to coat the filets with flour after removing from the marinade. The *mojo* is prepared as above, but reserved aside; the filets are pan fried in a little olive oil in a separate frying pan, until golden brown on both sides. The plating is the same as above, or for young sensitivities, the *mojo* may be served separately, or even replaced with ketchup or Thousand Islands dressing. A side of mashed potatoes might appeal more to the youngsters, as well.

