

Mother's Cuban Fish

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
whole fish	1	scaled & gutted
key lime	4	
salt		
Idaho potatoes	5	peeled & thinly sliced
water or fish stock	1½ cups	
tomato sauce	1 can	
yellow onion	1	thinly sliced
garlic	4 cloves	crushed
olive oil	¼ cup	
parsley	1/3 cup	
black pepper	to taste	

- Marinate the fish for at least several hours in juice of 2 limes and salt.
- Line a lasagna pan with sliced potatoes, and pour fish stock or water over top.
- Drain the fish, and place on top of the potatoes.
- Top the fish with the remaining ingredients, including the juice of the remaining 2 key limes.
- Cover with foil, and cook at 350 degrees F for 2 hours or until the potatoes are done.

NOTE: Mother got this recipe from her gardener, Senior Hernandez, who introduced the recipe by giving mother a freshly caught fish. You can use Persian limes, but try to get key limes.