



## Blood Orange Baked Snapper

Serves 4

1.5 pounds Snapper

3 Tablespoons Blood Orange Olive Oil

Dried Orange Peel

Salt

Pepper

3 Tablespoons Grapefruit balsamic

Bake 350 degrees for 10 minutes.

Reserve drippings from baking. Take fish out of the oven and keep wrapped in foil.

Use some of the drippings from the baking add 2 tablespoons Grapefruit Balsamic reduce for 3 minutes.

When plating pour a little sauce over fish.