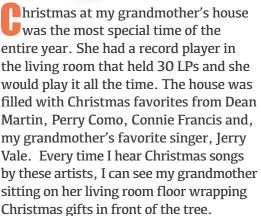
Mangia Bene, Viva Bene

By FRANK ZEOLI



Christmas Fish



The food was memorable too. She made so many things on Christmas Eve, however the dish I remember the most was something I never ate, but now as an adult, I wish I had. Christmas Fish, as I would call it, was one of her staples. I now know the real name was Cod Puttanesca. She always tried to get me to eat it and I would not touch it. It had two things I hated, olives and fish. It's funny that after she died white fish and olives became two of my favorites. It seems she has more powers in the afterlife than I thought.

Her version of the dish not only contained olives but it also had artichokes. She never cooked with capers so I did not include them here but they do go well in the dish, if desired.

Enjoy her recipe for Christmas Fish.



Prep Time: 20 Minutes Ingredients

- 4 cloves of garlic
- 2 T of Olive Oil
- 2-28 oz cans of plum tomatoes, pureed with an immersion blender or crushed with your hands like my grandmother would do.

Cook Time: 60 Minutes

- 1 can of artichoke hearts, cut in half (8 to 10 artichokes)
- ½ cup of Kalamata olives
- 4 cod fillets
- 8-10 fresh basil leaves, torn
- Salt & Pepper to taste

Instructions

- 1. Preheat the oven to 350 degrees.
- **2.** Mince the garlic.
- 3. In a medium sauté pan, add the olive oil and sauté the garlic on medium high heat for about 1 minute. Add the tomatoes, salt, pepper, and basil and bring to a boil. Lower the heat and simmer for 30 minutes.
- **4.** On a separate plate, season the fish with salt and pepper.

- **5.** Add the fish to a baking dish and pour the tomato mixture over it. Make sure the fish is completely covered.
- **6.** Bake the fish for about 25 minutes or until the fish cooks through.

Transfer the fish to a platter and spoon some of the sauce over the fish.

Buona Natale!



Look for more recipes in the next edition of the SIAMO Qui.