

Grilled Fish with Spicy Peach and Red Pepper Sauce

This is a really quick and easy, but, Oh! So Delicious main dish. To make it even easier, you can purchase roasted red bell peppers in a jar at the supermarket! Try this dish the next time you bring home a stringer of freshly caught red-eared perch from the lake.

To Serve 4.

4 (6-8 ounce) white-fleshed fish fillets, skinned
Olive oil
Salt and freshly ground black pepper
 $\frac{1}{2}$ cup **Fredericksburg Farms Homemade Peach Preserves**
1- $\frac{1}{2}$ cups **Fredericksburg Farms Oma's Peach Syrup**
 $\frac{1}{2}$ cup Muscat Canelli wine
2 teaspoons Oriental Chili-Garlic Paste
1 serrano chili, seeds and veins removed, minced
 $\frac{1}{3}$ cup minced roasted red bell peppers
1 heaping tablespoon minced cilantro

Place the fish fillets on a baking pan large enough to hold them in a single layer. Lightly brush each fillet with some of the olive oil, then season with salt and black pepper. Refrigerate while preparing the sauce.

Combine all remaining ingredients, except the minced bell pepper and cilantro in blender and puree. Turn the puree out into a heavy-bottomed 2-quart saucepan over medium heat. Add the minced red bell pepper and cook for about 15 minutes, stirring often. While sauce is cooking grill the fillets over a hardwood charcoal fire or on a gas grill. Cook the fillets just until they turn opaque throughout. Overcooking will destroy their flavorful natural juices and make the fillets dry and tough.

When ready to serve, add the cilantro to the sauce, stir to blend well, and remove from heat. Spoon a portion of the sauce over each fillet and serve hot.