



Easy Margaritas

12 oz. Tavern's Sweet and Sour

6 oz. tequila

8 ice cubes, broken up

Put in blender jar and freeze for 24 hours. Then blend and serve as needed.

Variation: For a Margarita Gold, add 1 jigger Grand Marnier and 2 tablespoons of cream or half-and-half.

Fish Vera Cruz, New Mexico Style

2 large fillets of white fish, cod,
red snapper or bluefish

1/2 cup butter

1/4 cup lemon juice

1/4 cup olive oil

1 onion, chopped

1 bell pepper, chopped

1/4 tsp. ground dried rosemary or
a pinch of fresh rosemary

1 1-lb. can whole tomatoes, drained

1 8-oz. jar hot green chili sauce or
hot picante sauce

salt and pepper

lemon pepper

Melt butter in baking dish. Add fillets, lemon juice, salt, pepper and lemon pepper to taste. Bake at 350° for 15 to 20 minutes or until fish flakes easily. In a large skillet, sauté onion and bell pepper in olive oil until soft. Add rosemary, salsa and tomatoes. Simmer 15 to 20 minutes, chopping tomatoes as you stir, until it's not watery and liquid is condensed. Place fish fillets on serving plate and pour sauce over fish.