

# Grouper & Horseradish Sauce

## Also Known As

<b>Course</b>	<b>Yield</b>	<b>Type of Food</b>	<b>Main Ingredient</b>
Entrée	4 servings	Fish	Fish

### Comments

I love grouper. It will take almost anything you can give it. This one is magnificent.

**Prep Time** 20 minutes      **Cooking Time** 12 minutes      **Ethnic Origin** American

1/8=.125   1/4=.25   1/3=.33   3/8=.375   1/2=.5   5/8=.625   2/3=.66   3/4=.75   7/8=.875

Measure	Ingredient	Pre-Heat? <input checked="" type="checkbox"/> Yes	Temperature	350 Measure	Grease Pan? <input checked="" type="checkbox"/> Yes	Ingredient
1 small	green pepper sliced					
.25 tsp.	ground black pepper					
.33 cup	Catalina dressing					
.25 tsp.	hot sauce					
1 lb.	grouper filet					
4	slices of onion, sliced thin					
2 Tbs.	prepared horseradish					
1 Tbs.	lemon juice					

### Instructions

Sauté bell pepper in a small skillet with a small amount of extra virgin olive oil. Sauté till slightly soft.  
Quarter fish, arrange in 9 inch pie plate, sprinkle with black pepper and top with sautéed bell pepper and onion.  
Place fish in oven for 6 to 8 minutes or until fish is flaky.  
Drain & cover.  
Combine dressing, hot sauce and horseradish in bowl.  
Pour into small sauce pan and heat till warm. Do not allow to boil.  
Serve sauce with fish and garnish with lemon wedges.