



Alaska Cod in a Creamy Herb Wine Sauce



Serves 4

2 tablespoon HT Traders olive oil, separated

4 Alaska cod fillets

Salt and pepper to taste

1 shallot, diced fine

1/2 cup ***Starborough Sauvignon blanc Wine***

1/2 cup heavy cream

1 teaspoon Italian herbs

1 teaspoon lemon juice

Lemon zest (optional)

Heat a large skillet over medium high heat for one minute. Season the fish fillets with salt and pepper. Add the oil and fillets and cook for 2 minutes per side; or until just done. Remove fillets to serving plates. Add remaining tablespoon oil and diced shallots to the same skillet and sauté for 30 seconds. Add the wine and reduce by half. Add the cream, Italian herbs and lemon juice and bring to simmer. Reduce the heat to medium low and simmer until sauce thickens; about 5 minutes. Spoon sauce over resting fillets and serve immediately.

Enjoy with Starborough Sauvignon Blanc, Alamos Malbec, Dales Pale or Leinenkugel's Summer Shandy