

Fish in the Grecian Manner

This is a wonderful fish dish that appeals to all!

Ingredients:

Sea bass, rockfish or other white flakey fish
Garlic salt
Olive oil
Ground pepper
Onion slices
Pitted black Italian olives
Sundried tomatoes, chopped
Rosemary, oregano, sage or other such spices
Capers
Feta cheese

Directions:

Preheat the oven to 350 degrees. Rinse some white fish filets or steaks; pat dry. Align the fish in a casserole dish. Liberally coat the fish with olive oil. Sprinkle garlic salt and ground pepper all over the fish. Layer the fish with sliced onion pieces. Dot the fish all over with pitted black Italian olives. Dot the fish all over with chopped dried tomatoes. Liberally spice with rosemary, oregano, sage, or other such spices. Liberally apply capers all over the recipe. Liberally sprinkle feta cheese all over the top. The more the better! You can put more feta on after the dish comes out of the oven, too! Bake the fish in oven for 20+ minutes, or until concoction is bubbling up. This may take longer than the 20+ minutes. Remove from oven once fish is cooked so that it is opaque and flaky.

Serve with a nice green salad.