



FUSTINI'S[®]

Seared Grouper with Grapefruit

Ingredients

- 6 grouper fillets, skinless and boneless (approx 6 ounces each)
- salt and pepper
- 3 tablespoons [Fustini's Delicate SELECT olive oil](#)
- 2 tablespoons butter
- 6-8 ounces sugar snap peas
- Grapefruit Five Pepper Jam
- grapefruit supremes, for garnish
- scallions, thinly sliced, for garnish

Grapefruit Five Pepper Jam

- 1 red grapefruit, zest, supreme meats and juice
- 2 3/4 ounces jalapeno, seeded and minced
- 2 1/4 ounces cubanelle pepper, seeded and minced
- 1/2 ounce serrano chili, seeded and minced
- 2 ounces sweet Hungarian pepper, seeded and minced
- 2 1/4 ounces sweet red bell pepper, seeded, all pith removed and minced
- 1 1/2 cups [Fustini's Grapefruit balsamic](#)
- 3 cups sugar
- 6 ounces liquid pectin

Directions

Step 1.

Heat a large skillet over high heat. Season grouper fillets with salt and pepper and add Fustini's olive oil to the skillet. Once the oil just starts to smoke, carefully add the grouper fillets to the hot oil and fry on one side for 7 to 9 minutes - resisting the urge to turn the fish over. Once the fish has cooked most of the way on one side, turn and finish cooking - another 1 to 2 minutes.

Step 2.

Place the butter in a medium-size saute pan and heat over moderate heat. Once melted, add the sugar snap peas and cook until bright green and just hot. Remove from pan and reheat several tablespoons of the grapefruit five pepper jam in the same pan.

To serve, place some sugar snap peas on the center of each serving plate, Top with a grouper fillet - seared side up - and a dollop of grapefruit five pepper jam. Garnish with grapefruit supreme and scallions.

Step 3. Grapefruit Five Pepper Jam

Place grapefruit zest, meats, juice, all peppers, Fustini's Grapefruit Balsamic Vinegar, and sugar in a large pot and bring to a rolling boil. Once boiling, add the pectin and boil for another minute. Remove from heat and refrigerate or can.