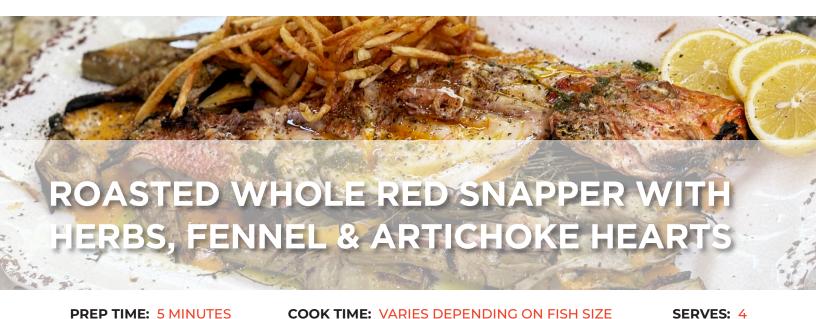


CHEF DAVID BURKE **OUTDOOR LIVING RECIPE SERIES: MAIN COURSE**





INGREDIENTS:

1 whole red snapper Lemons, slice Extra virgin olive oil Salt and pepper Fennel bulb, sliced Fresh rosemary Fresh thyme Marinated artichoke hearts, cut

Tomato Shallot Vinaigrette:

4 tomatoes, halved Extra virgin olive oil, salt and pepper 1/4 cup champagne vinegar 1 tablespoon shallots, chopped 1 tablespoon capers, chopped 21/4 tablespoon fresh basil, chopped

DIRECTIONS

- Begin by making the vinaigrette.
- Take tomatoes, sprinkle with salt/pepper and drizzle with olive oil.
- 3. Roast for 30 minutes in the XO Pizza Oven.
- 4. Put roasted tomatoes in blender. Add vinegar, shallots, capers and basil.
- 5. Blend on high while streaming in 1 cup olive oil.
- 6. Score snapper on both sides & cut slit down belly.
- 7. Salt/pepper liberally on both sides and inside cavity.
- Stuff with lemon and fennel slices, rosemary and thyme.
- Place stuff snapper into a fish grill basket, secure & place into the XO Pizza Oven.
- 10. Cook according to fish weight, flipping basket halfway through time.
- Fish is finished when flaky but still moist.
- 12. Plate on top of tomato vinaigrette with more to pour and serve with side of your choice - we had shoestring fries!













