

# Tim Farmer's Country Kitchen

## **FISH (RED WINE VINEGAR, GARLIC & ROSEMARY)**

*Fish Filets*

*Flour + Salt + Pepper*

*Olive Oil*

*3 Garlic Cloves*

*Fresh Rosemary*

*1/3 Cup Red Wine Vinegar*



Coat filets in flour, salt and pepper on both sides. Heat oil in a skillet until hot and add fish. Cook 2-3 minutes per side. Remove fish and set aside. In same pan, add garlic and rosemary. Cooking 1-2 minutes. Add in red wine vinegar and cook until reduced. Pour over fish and serve.

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