



STARFIELD VINEYARDS

Food Pairing: Sauvignon Blanc & Halibut Provençal

Ingredients

- 3 tablespoons extra virgin olive oil
- 1 clove garlic, pressed
- ¼ teaspoon dried red pepper flakes
- 2 shallots, sliced
- 1 fennel bulb, chopped
- 1 14-oz can seasoned tomatoes
- ½ cup bottled clam juice
- 1 1/2 lbs halibut, cut into 3-inch pieces
- 1 tablespoon fresh sage, cut into fine strips
- salt and pepper, to taste

Directions

1. Preheat the oven to 400 degrees.
2. Heat the olive oil in a deep ovenproof skillet over medium heat, and sauté the garlic and red pepper flakes for 1 minute. Add the shallots and fennel; cook for 5 minutes. Add the seasoned tomatoes and clam juice. Simmer for an additional 5 minutes until fennel is tender and liquid is slightly reduced. Remove from heat.
3. Season the halibut with salt and pepper, and then arrange over hot tomato mixture in skillet. Bake for 17-20 minutes, until fish is cooked through. Stir in the sage and serve.

Find more pairing recipes online at www.starfieldvineyards.com.

