

# White Fish with Jalapeño Jam

## Ingredients:

- 1 filet of any white fish
- 2 tbsp. NVBP's Jalapeño Jam (any variety)
- 1/3 cup cornmeal
- 1/2 tbsp. dry parsley
- Salt and pepper to taste
- 1 tbsp. olive oil
- 1/2 tbsp. butter

## Instructions:

- Dry pat the fish and coat with jam
- Mix cornmeal, dry parsley, salt, and pepper
- Coat both sides of fish and set aside
- In frying pan, heat olive oil with butter and panfry fish until both side are slightly brown
- Serve warm