



**Susan L. Ebert** is a lifelong outdoorswoman and the author of *The Field to Table Cookbook*, (Welcome Books, 2016). To order signed copies of her national award-winning book at 50 percent off the cover price and with free shipping, visit [field2table.com](http://field2table.com) and enter the discount code CCA just above your credit card information before placing your order.

## REDFISH IN BANANA LEAVES WITH PRICKLY PEAR-CHILE PEQUIN SAUCE

| By Susan L. Ebert

8 banana leaves

2 redfish (4 fillets), gutted, filleted, not skinned

Sea salt

1 mango, peeled and sliced

1 red jalapeño, sliced very thin

4 Key limes, sliced very thin

1 cup Prickly Pear Tuna and Chile Pequin Jelly (see recipe, page 28 of *The Field to Table Cookbook*), plus more for serving; can substitute red pepper jelly

½ cup (1 stick) unsalted butter

Freshly ground black pepper

Preheat the oven to 500° F. Lay a rack in an 11 x 14-inch baking pan with 2-inch-high sides. Place 4 large midsections of banana leaves (each about 18 inches long) on your counter. Position the fillets on the lower third of the leaves and season with sea salt. Top with the mango, jalapeño, and lime slices.

Melt the jelly and butter together in a small saucepan and whisk to combine thoroughly. Pour ¼ cup of this mixture over each of the fillets. Fold the short side of the leaf (closest to you) up over the fillet; bring the back side over the top and wrap it around beneath the fillet. Tie the ends securely with kitchen twine.

Place the four packets on the rack in the baking sheet, and boil a full teakettle of water. When the water is boiling, place the baking sheet on the oven's middle rack and, with the rack pulled out 4 to 6 inches, carefully pour the boiling water into the baking sheet. Gently move the rack back into position and close the oven; steam for 15 minutes.

Use long tongs to remove the packets from the rack; you can take the water out after it cools down. Serve by placing a packet on each plate so that guests have the pleasure of peeling back the banana leaves to discover the treasures within. Pass around more jelly as a condiment—it's a must! Serves 4 to 6.

If you or a friendly neighbor doesn't have a banana tree to cut a few leaves to use, you can usually find them at large farmers' markets, or specialty grocery stores.