

## Stuffed Cod with Onion Chutney and Champagne Fumet

Yield: 4 servings

4 pcs	Cod Loin
2 cups	Onion, finely diced
1 cup	Sugar
2 Tbl	Champagne Vinegar
1 Tbl	Turmeric
1 tsp	Salt
2 tsp	White Pepper
1 cup	Champagne, any brand
½ cup	Water
2 Tbl	Shallots, chopped
1 Tbl	Garlic, chopped
2 sprigs	Dill, fresh
4 slices	Lemon, fresh

Season cod filets with salt and pepper, set aside. For the chutney, in a small saucepan add the onion, sugar, vinegar, turmeric, salt & pepper. Cook slowly till onions are translucent and the mixture is thickened, approx. cook time is 30-40 minutes. If mixture thickens too quickly, add water. Once mixture is done, stuff the mixture inside butterflied cod loins and roll. Set inside of a buttered pan. In the pan add the remaining ingredients of Champagne, water, shallots, garlic, dill, and lemon. Cover pan with aluminum and bake in 350F oven for 10-15 minutes, or till fish is done. Once done, remove fish from pan and place pan on stovetop. Reduce mixture on low heat and reduce to half of its volume. Serve this sauce atop the stuffed cod and garnish with the cooked lemon slices. Serve with grilled Tomato halves.