

NEW MEMBERS (from page 4)

Robert Schaus
Brookfield, CT
Walter Seminick
Lincoln, RI
Mark Seymour
Leverett, MA
James Shed
Warwick, RI
John Sojka
East Granby, CT
Robert Stimolo
Old Saybrook, CT
Dennis Sullivan
Saunderstown, RI
Kristen Sullivan
Saunderstown, RI
Austin Talbot
North Scituate, RI
Brandon Talbot
North Scituate, RI
Wayne Talbot
North Scituate, RI

Nathan Tenbroeck
Great Barrington, MA
Jacob Tenbroeck
Great Barrington, MA
Richard Tewey
Little Compton, RI
Thaxter Tewksbury
Charlestown, RI
Jane Venditto
West Warwick, RI
David Von Jess
Acushnet, MA
John Wabrek
New Hartford, CT
Andrew Zilly
North Kingstown, RI
Jack Zily
North Kingstown, RI
Liam Zilly
North Kingstown, RI

**There are no strangers in RISAA
ONLY FRIENDS you haven't met yet**

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THE NEXT MEETING



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Cooking Your Catch

by
Sandie Gelineau



This recipe was sent in a few years ago and it's worth repeating.

Pecan Crusted Fish Fillets

INGREDIENTS

- 4 (6-ounce) firm white fish fillets
- 1 teaspoon olive oil
- 1 leek, cleaned and thinly sliced
- 1 shallot, peeled and minced
- 2 cloves garlic, crushed
- 1/2 cup coarsely chopped pecans
- 1/4 cup cooking sherry
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 tablespoons lemon juice

DIRECTIONS

- Preheat oven to 350°F. Line a baking sheet with aluminum foil and coat with vegetable cooking spray.
 - Heat a medium non-stick skillet over medium-high heat. Add oil and sauté leek, shallot and garlic until tender, about 5 minutes; set aside.
 - In another small skillet add pecans and sherry. Cook over medium heat until liquid evaporates, about 10 minutes; set aside.
 - Place fillets on prepared pan. Season with salt and pepper and drizzle with lemon juice. Place leek mixture on top of each fillet, covering entire surface. Spread pecans evenly on top of leeks. Bake for 8 to 10 minutes, or until fish flakes easily with a fork. Serve warm.
- Makes 4 servings

Got a recipe to share or request for a certain recipe?
Contact Sandie at sandie@risaa.org



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