**Southwest Grouper**

2 pounds grouper fillets

8 ounce box House-Autry Spicy Hot Breader

2 tablespoons olive oil

1 cup chopped green peppers (1 medium)

3 large cloves of garlic chopped

1 can (14.5 ounce) dice tomatoes, drained

1 can (8 ounce) tomato sauce

½ teaspoon ground cumin

2 teaspoons chili powder

½ teaspoon oregano leaves

¼ cup green olives, sliced

1 tablespoon capers

¼ cup chopped cilantro

In a 10-inch skillet, sauté green peppers and garlic in olive oil until tender. Add tomatoes, tomato sauce, cumin, chili powder, oregano, olives and capers. Bring to a boil, reduce heat and simmer for 5 minutes. Remove from heat and add the chopped cilantro.

Dredge grouper fillets in House-Autry Spicy Hot Breader and set aside. In a 9x13 oven proof dish, spoon a little sauce on the bottom of the dish, place the fish fillets on top of sauce, then spoon remaining sauce over fish. Bake fish for 15-20 minutes or until fish easily flakes. Do not over bake. Yield: 6-8 servings