

## **GEFILTE FISH MEXICAN STYLE**

(Parve)

Easy different Gefilte fish to change the normal flavor.

### **Tomato Sauce**

4 Tomatoes already cooked	salt
1 onion	pepper
2 cloves garlic	2 T. chicken bullion powder (parve)
1 bunch cilantro	

Put all the ingredients in the mixer.

### **Gefilte fish**

Tomato Sauce (home made or 1 can Tomato sauce)  
1 bottle of Spanish olives Manzanilla, stuffed with minced pimientos  
Pepperoncini chilies, Cento brand  
1 bottle capers, Nonpareilles  
Salt  
2 pkgs. of frozen gefilte fish or a jar or can

Put the tomato sauce to saute (either the one that you prepare or the can with water), add the Olives, capers, and the pepperoncini chilies (you just add few or just a little bit of the juice of the jar depending how spice you want) let it boil and then you add the gefilte fish in little balls or the ones that comes in the jar. You let it boil in very low heat, and you serve it hot.

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