

Roasted Cobia, Balsamic Reduction, Crispy Fried Leeks



Serves 4

- 4 Cleaned 6 oz portions of Cobia
- 3 cups good quality balsamic vinegar
- ¼ cup honey
- 3 cups chopped leeks (cut into match sticks)
- 3 oz blended oil

Oil and season Cobia, place on roasting pan and place in four hundred degree (F) oven for six to seven minutes or until firm yet tender. Fry leeks in hot oil for thirty seconds and dry on paper towel. Season with salt and pepper. Sauce; Reduce balsamic vinegar until thick and add honey. Brush Cobia with balsamic syrup, top with leeks and serve.

**Cobia Recipe by
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