

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Huachinango y Papas Fritas

Adapted from Chile Pepper Cooking, August, 2002

Paula Jo loves snapper. This is a super-quick way to Feed the Need! You control the spiciness too...

*1 red snapper, whole, cleaned  
1 clove garlic, minced  
juice of 1 lime  
salt and pepper, to taste  
4 Tbsp peanut or canola oil  
1 medium potato, cut into small cubes*

*¼ cup chicken stock  
1 Serrano chile, cut into thin rings  
¼ small head of cabbage, shredded  
1 lime, quartered  
1 Tbsp mayonnaise  
½ tsp hot sauce*

Wash and score fish, cutting slices about 1 inch apart on both sides. Season with garlic, lime juice, salt and pepper; set aside. Place oil in a large skillet with lit. Heat over high heat. Before oil smokes, add potato and cook, with stirring, until golden. Remove from heat, lift potatoes with slotted spoon to a warmer dish; set aside.

Return pan to heat; when oil is hot, add whole, seasoned fish. Cook one side only, until golden brown, about 5 minutes. Turn fish over and add stock. Sprinkle with as many Serrano rings as you would like; how much heat is yours to decide! Cover skillet with lid and turn heat down a bit. Cook for about 4 more minutes, until fish is cooked through.

Place some shredded cabbage on a festive plate and carefully transfer fish to top of cabbage. Surround with papas fritas and serve with lime wedges and mayo stirred together with hot sauce.

Yield: One fish with side of potatoes, enough for 1-2 diners

Preparation time: 15 minutes

Cooking time: 15 minutes

