

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Ancho Chile Fish

Adapted from Chile Pepper Magazine, September, 2008

This dish takes advantage of two chiles with smoky goodness: Ancho and chipotle. You can adjust the zest better with the chipotle quantity...

<i>1 ancho chile, stemmed</i>	<i>2 tsp chopped chipotle in adobo</i>
<i>2 tsp minced garlic</i>	<i>2 tsp adobo sauce</i>
<i>grated zest and juice of 1 lime</i>	<i>½ cup dry white wine (Chablis, etc.)</i>
<i>2 Tbsp extra-virgin olive oil</i>	<i>½ cup rice vinegar</i>
<i>6 fish filets (6 oz ea): snapper, cod, trout</i>	<i>3 shallots, minced</i>
<i>1 Tbsp light olive oil</i>	<i>1 Tbsp fresh minced ginger</i>
<i>3 cup corn kernels (fresh preferred)</i>	<i>1 cup heavy whipping cream</i>
<i>juice of 3 limes</i>	<i>1 Tbsp kiwi fruit, puréed</i>
<i>1 red onion, chopped</i>	<i>2 sticks butter, chilled, chopped</i>
<i>1 firm-ripe tomato, seeded, chopped</i>	<i>salt</i>

Toast the chile in a small skillet over medium heat for 1-2 minutes, until it begins to blacken on all sides. Place chile in a small bowl and cover with boiling water; let stand for 15-20 minutes. Drain; place chile in blender. Add next 3 ingredients, process until smooth, then transfer to a large plastic container (w/ lid). Add fish filets, coat and marinate for 1 hour at room temperature.

Warm olive oil in a sauté pan over high heat. Add corn (thawed if frozen) and sear for 30 seconds, then add lime juice and cook for another 30 seconds. Remove from heat, transfer to a sealable bowl and cool. Add onion, tomato, chipotle and adobo; stir and chill.

Combine wine, vinegar, shallots and ginger in a saucepan and bring to a boil over high heat. Reduce until syrupy, about 8 minutes. Add cream and fruit and cook for 4-5 minutes, until reduced by half. Strain into a clean saucepan over low heat. Whisk in butter, a piece at a time, until all is incorporated. Season with a pinch of salt.

Prepare your grill for medium-high, direct heat. Remove fish from marinade and grill, turning once, 3-4 minutes on each side. Divide salsa onto 6 dinner plates and arrange filets on the salsa. Drizzle cream over fish and serve immediately.

Yield: Six servings

Preparation time: 45 minutes

Cooking time: 40 minutes

