

Cod with Citrus Chili Glaze—from Sunset Magazine, March 2012

- ½ cup sake (rice wine)
- ¼ cup mirin (sweet sake)
- 2 stalks of lemongrass, outer layers removed (or use the peel from one lemon ... remove it with a vegetable peeler)
- 3 Tablespoons chopped onion
- 1 Tablespoon minced garlic
- Juice and zest of 1 orange and 1 lime
- ¼ cup sweet Asian chili sauce (Can be found on the ethnic aisle of most grocery stores. Be sure NOT to get Garlic Chili paste ... it's way too spicy for this dish!)
- 4 quarter-size slices fresh ginger
- 4 pieces (4 ounces each) Pacific cod (or Halibut) Go to seafoodwatch.com to find sustainable fish choices.
- ½ cup cilantro sprigs

Set a steamer in a wok or pot with 2 inches of water underneath. Bring water to a boil.

Meanwhile, in a small pan, boil sake and mirin until reduced by half. Mince 1 Tablespoon lemongrass, cut the rest into thin 3-inch pieces. Add minced lemongrass to sake mixture, reduce heat to medium, and add onion, garlic, juices, and zest. Cook 3 minutes; add chili sauce and cook until thickened, 10 minutes.

Put lemongrass pieces and ginger quarters in the steamer*. Top with the fish; cook, covered, until just opaque in center, 8 minutes. Serve over brown rice with the sauce and cilantro.

**If you don't have a bamboo steamer, or steamer that goes with your cookware as I do, don't worry. You could just as well bake the fish at 350° layered on top of the lemongrass and ginger, then put the sauce on top for serving.*