

Grilled Snapper Ponzu

Serves 2

by Executive Chef Matthew Crumb

Community Regional Medical Center

Ingredients:

- 1 whole snapper
- 12 oz. radicchio
- 1 cup soy sauce
- 1 cup rice vinegar
- 1 cup water
- 2 tablespoons mirin
- 1 tablespoon garlic
- 12 oz. red onions, thinly sliced
- 8 oz. jalapeños, thinly sliced
- 1 tablespoon minced ginger
- 10 oz. green onions, thinly sliced lengthwise
- 6 whole limes
- 1 tablespoon salt
- 1 tablespoon pepper
- 12 oz. basil
- 10 oz. cilantro

Directions:

- For the ponzu sauce, mix together the following ingredients: soy sauce, rice vinegar, water, mirin, garlic, red onions, jalapeños, ginger, green onions and limes. Set aside for later use.
- Sauté radicchio in a frying pan with 1 tablespoon of ponzu sauce for 3-5 minutes.
- For the snapper, filet and clean the fish. Sprinkle it with the salt and pepper then stuff with basil, cilantro and lime slices. Grill over low heat on both sides for 3 minutes.
- For slaw, mix cilantro, basil, red and green onions, and jalapeños. Sprinkle in salt and pepper. Squeeze fresh limes and toss together
- For plating, begin with cooked snapper, and ladle generous amounts of ponzu sauce and followed by a generous amount of slaw on top.