



Coconut Lime Pan Seared Red Snapper

When life has got you down and the only options that seem to be workable are leaving your partner, quitting your job, or starting day drinking in the park, don't stress. Instead, kiss your spouse passionately, hug your boss, and save your libation for when you are making this lovely life-changing dish.

Serves 4

Ingredients

For the Marinade/Sauce

1 cup of roughly chopped cilantro, plus cilantro leaves for garnish

2/3 cup canned coconut milk

The juice of 2 limes

2 tablespoons of finely grated ginger

2 tablespoons of honey

1 tablespoon of Sweet Thai Chili Sauce

1 tablespoon of Sriracha

2 cloves of garlic, roughly chopped

¼ teaspoon ground turmeric

For the Fish

4 Red Snapper fillets, scaled with pin bones removed; You can also use Sea Bass with great success

2 cups of Cornstarch

2 tablespoons of Canola or other neutral oil; Vegetable, Avocado, etc.

For Garnish

2 medium scallions, thinly sliced

½ cup roasted, salted peanuts, crushed

Cilantro leaves (not chopped)

Lime wedges

How it's done

Using an immersion blender or food processor, "whizz" the Marinade/Sauce ingredients until smooth; season to taste with salt and pepper. Pour about a 1/3 of a cup of this Marinade/Sauce into a small bowl; cover with plastic wrap and set aside. Pat the Snapper fillets dry with paper towels and place in a large shallow dish or pie plate. Pour the remaining Marinade/Sauce over the fish and turn to coat; Cover with plastic wrap and let marinate for 20 minutes on the counter. After marinating, remove the fish from the marinade and dredge the fish in the corn starch, shaking off any excess. Place the dredged fish on parchment paper. Now, heat your oil in a large skillet over medium-high heat. When the oil is hot and shimmering, cook the snapper fillets, skin side down first, for 3 to 4 minutes per side or until just opaque when fork tested. Transfer the fillets to a warm serving platter. To serve, spoon the reserved Marinade/Sauce over the fish and begin to feel the positive uptick in your life force. Finally, garnish with the cilantro, crushed peanuts, and lime wedges. One small caveat: if you feel like dancing topless on the table, then your euphoric feeling is not coming from the dish but the second bottle of wine you polished off. Hey, I still love you if that counts for anything.