



Cod with citrus chili glaze

Gregory Groth, NAPA

SERVES 4 | 30 MINUTES

$\frac{1}{2}$ cup sake (rice wine)

$\frac{1}{4}$ cup mirin (sweet sake)

2 stalks lemongrass, outer layers removed

3 tbsp. chopped onion

1 tbsp. minced garlic

Juice and zest of 1 orange and 1 lime

$\frac{1}{4}$ cup sweet Asian chili sauce*

4 quarter-size slices fresh ginger

4 pieces (4 oz. each) Pacific cod*

Cooked brown rice

$\frac{1}{2}$ cup cilantro sprigs

- 1. Set** a steamer in a wok or pot with 2 in. water underneath. Bring water to a boil.
- 2. Meanwhile**, boil sake and mirin until reduced by half. Mince 1 tbsp. lemongrass; cut the rest into thin 3-in. strips. 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.
- 3. Put** lemongrass strips and ginger in steamer. Top with fish; cook, covered, until just opaque in center, 8 minutes. Serve over rice with a drizzle of sauce and the cilantro.

**Find chili sauce in the Asian foods aisle. For sustainable fish choices, go to seafoodwatch.com*

PER SERVING 242 CAL., 8% (20 CAL.) FROM FAT;