



## Cod with citrus chili glaze

Gregory Groth, NAPA

SERVES 4 | 30 MINUTES

**1/2 cup sake (rice wine)**

**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**

**1/4 cup sweet Asian chili sauce\***

**4 quarter-size slices fresh ginger**

**4 pieces (4 oz. each) Pacific cod\***

**Cooked brown rice**

**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](http://seafoodwatch.com)

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