

YOU ASKED FOR IT

A panko-breaded whitefish with a zesty blend-it-and-you're-done sauce; a perfectly balanced tsatsiki ideal for a spring evening; and Asiago potatoes literally bursting with flavor.

I RECENTLY HAD the horseradish-crusted whitefish from Leo's in Grand Rapids, Michigan, and it was one of the best dishes I have ever tasted. Can you please get the recipe for me so I can try to re-create it?

LAURA MACPHERSON

STERLING HEIGHTS, MICHIGAN

HORSERADISH-CRUSTED WHITEFISH WITH RÉMOULADE

Adapted from Leo's

SERVES 4

ACTIVE TIME: 30 MIN START TO FINISH: 45 MIN

Firm, meaty whitefish fillets stand up beautifully to a double helping of tangy horseradish—first in a crisp panko breading, then in a quick, flavor-packed rémoulade that tops off the dish.

FOR RÉMOULADE

- 1 cup mayonnaise
- 1/3 cup grainy mustard
- 1/4 cup chopped scallion
- 2 tablespoons chopped parsley
- 1 tablespoon Dijon mustard
- 1 1/2 teaspoons drained bottled horseradish
- 1/4 teaspoon Worcestershire sauce
- 1/4 teaspoon fresh lemon juice
- 1/4 teaspoon minced garlic
- 1/4 teaspoon hot sauce such as Tabasco

FOR WHITEFISH

- 1/4 cup chopped parsley
- 2 tablespoons drained bottled horseradish
- 2 tablespoons grainy mustard
- 2 tablespoons minced garlic
- 1/2 teaspoon grated lemon zest
- 1 cup panko (Japanese bread crumbs)
- 1/3 cup plus 3 tablespoons olive oil, divided
- 4 (8-oz) whitefish fillets (about 3/4 inch thick), pin bones removed

MAKE RÉMOULADE: Pulse all rémoulade ingredients in a food processor until combined, then transfer to a bowl.

MAKE FISH: Preheat oven to 350°F with rack in middle.

► Stir together parsley, horseradish, mustard, garlic, and zest. Gradually stir in panko, then drizzle with 1/3 cup olive oil and gently stir.

► Pat fish dry and arrange, skin side down, on

a large platter. Brush flesh with 1 tablespoon oil, then season with 1/2 teaspoon salt and 1/4 teaspoon pepper. Gently pat about 1/2 cup panko mixture evenly onto each fillet.

► Heat 1 tablespoon oil in a 12-inch nonstick skillet over medium-high heat until hot, then sauté fillets in 2 batches, crumb side down first, carefully turning once with a large spatula, until golden on both sides, about 6 minutes total per batch. Transfer to a large shallow baking pan. (Fish will not be fully cooked.) Wipe skillet clean and add remaining tablespoon oil for second batch.

► Bake fish in oven until just cooked through, about 5 minutes. Serve with rémoulade.

COOKS' NOTE: Rémoulade can be made 1 day ahead and chilled, covered. Bring to room temperature before serving.

THE TSATSIKI from Estiatorio Milos, in New York City, was the best version I've tasted outside of Greece. It came as an appetizer with finger foods for dipping. My family and friends would love to have the recipe so we can make it at home.

STEPHANIE KURKJIAN

SAN FRANCISCO

TSATSIKI

Adapted from Estiatorio Milos

MAKES ABOUT 1 CUP

ACTIVE TIME: 10 MIN START TO FINISH: 25 MIN

Serve this yogurt-based Greek staple as a first-course accompaniment to pitas and other breads, or as a light but creamy sauce drizzled over spiced roasted meats.

- 1/2 medium cucumber, peeled, seeded, and diced
- 1 garlic clove
- 2 tablespoons olive oil
- 1 cup plain yogurt (preferably goat's or sheep's milk)

ACCOMPANIMENTS: pita wedges or chips

► Toss cucumber with 1/4 teaspoon each of salt and pepper in a colander and drain 15 minutes.

► Meanwhile, mince and mash garlic to a paste with 1/4 teaspoon salt, then whisk together with olive oil, yogurt, and 1/4 teaspoon pepper.

► Squeeze out any excess water from cucumbers with your hands, then stir cucumbers into yogurt mixture. Season with salt.

THE ASIAGO POTATOES at Flagler Fish Company, in Flagler Beach, Florida, are just awesome. The restaurant wouldn't give me the recipe, but I'm hoping GOURMET will have better luck.

LETTIE CUNETTO

MANCHESTER, MISSOURI

ASIAGO POTATOES

Adapted from Flagler Fish Company

SERVES 6 TO 8 (SIDE DISH OR FIRST COURSE)

ACTIVE TIME: 20 MIN START TO FINISH: 1 1/2 HR

These tender little potatoes, stuffed to the brim with a garlicky, cheesy filling, are an easy alternative to mashed or baked potatoes.

- 16 small Red Bliss potatoes (about 2 inches in diameter)
- 12 garlic cloves
- 1/2 cup olive oil
- 10 large basil leaves
- 1/2 lb Asiago cheese, grated
- 1 cup mayonnaise

GARNISH: paprika

► Generously cover potatoes and 1 tablespoon salt with cold water in a medium pot, then simmer until tender, about 12 minutes. Drain potatoes and rinse with cold water. Cool to room temperature in refrigerator, about 40 minutes.

► Meanwhile, cook garlic in oil at a bare simmer in a small heavy saucepan, stirring occasionally, until tender and golden, about 12 minutes.

► Drain garlic, reserving oil for another use, then mash to a paste.

► Preheat oven to 350°F with rack in middle.

► Mince basil, then stir together with garlic paste, cheese, mayonnaise, and salt and pepper to taste.

► Using a small melon-ball cutter or a teaspoon, scoop out a hole in each cooled potato, leaving a 1/4-inch shell.

► Stuff potatoes with cheese mixture and bake in a pan until cheese is melted and bubbling, about 20 minutes.◊