

Steamed Halibut Wrapped with Napa Cabbage and Fresh Chili Lime Sauce

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 1 hour

Chef's Notes

Recipe courtesy of New Asian Cuisine and chef David Bank of Land Thai Kitchen in NY city.

Step 1: Blanching the Cabbage

- 8 large peices of Napa cabbage leaves
- 2 pounds halibut

Bring a medium pot full of water to a boil. Blanch the cabbage leaves for a couple minutes and cool. Portion the fish into four 8 oz servings. When the cabbage is ready, wrap the halibut up and set aside.

Step 2: Making the Sauce

- 1 cup fish sauce
- 2 cups lime juice
- 10 oz palm sugar

Juice about 7 to 10 limes to get the juice required. To make the sauce put the fish sauce, lime juice and palm sugar in a pot and boil for 5 minutes. It's a good idea to roughly chop the palm sugar so it melts faster. Cool down the sauce to room temperature.

Step 3: Pulling it all Together

- 20 cherry tomatoes
- 1/4 pound Chinese celery
- 3 shallots
- 1 bunch scallions
- 10 sprigs of cilantro
- 10 pieces Thai bird chilies
- 1 cup jasmine rice

Cut cherry tomatoes in half, slice shallots and chop the fresh bird chilies, scallions, Chinese celery and cilantro. Put halibut pieces in a steamer for 7 to 10 minutes until cooked. Combine sauce and all vegetables together and pour over the fish. Serve with Jasmine rice.