
Grilled Akule Nam Pla

Total time: 20 min Yield: 4 Servings

Ingredients

4 3/4 lb. akule or opelu (whole)
salt
pepper
non-stick cooking spray
1 Tbsp lemongrass (inner core, minced fine)
1/2 cup fish sauce
1/4 cup red wine vinegar
4 limes (juiced)
1/4 cup soy sauce
5 Hawaiian chili peppers (chopped)
1 cup green onions (chopped)
1 Tbsp brown sugar

Prep Time: 10 min Cooking Time: 10 min Total Time: 20 min

Instructions

Clean, scale and gut the akule, then season with salt and pepper on each side.

Heat grill or frying pan to a medium high heat. Spray grill or pan with non-stick cooking spray. Grill or fry the fish for 4 to 5 minutes on each side without turning, to insure the skin stays in place.

To prep the lemongrass for use in an uncooked recipe, cut off the end and remove the outside husk. You will use only the very tender inner part of the stalk.

To make the sauce, add the fish sauce, red wine vinegar, lime juice, soy sauce, Hawaiian chili pepper, green onion, lemongrass and brown sugar; stir to combine well.

Plate the cooked fish and top with sauce. Enjoy with your favorite local beer.

Recipe brought to you by:

Chef Maka Kwon

Source:

Chef Maka Kwon
