

Alaska Cod Vietnamese Classic



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 12

Ingredients:

Vietnamese Marinade:

6 oz. fish sauce
6 oz. lime juice, fresh
4 1/2 oz. rice vinegar
3 oz. garlic, fresh
3 oz. brown sugar
1 1/2 oz. Sriracha (Vietnamese hot sauce)

Alaska Cod:

4 lbs. Alaska Codfillets, 4 to 5 oz. each
24 oz. Vietnamese Marinade

Sweet Cilantro Aioli:

12 oz. mayonnaise
1 1/2 oz. cilantro, fresh
4 1/2 tsp. garlic, fresh, minced
4 1/2 tsp. lemon juice, fresh
1 1/2 tsp. lemon zest
1 1/2 tsp. sugar
1 1/2 tsp. Kosher salt

Pickled Carrot & Cucumber Slaw:

5 oz. rice vinegar
1 Tbsp. sugar
2 tsp. Kosher salt
8 oz. carrot, julienne
4 oz. cucumber, julienne

Assembly:

1 ea. French roll
2 Tbsp. cilantro Aioli
1 ea. grilled Alaska Cod fillet
1 oz. carrot & Cucumber Slaw
Jalapeños, sliced, to taste
Maggi Seasoning, to taste
4 onion rings, cooked

Cilantro sprigs, fresh, for garnish

Description:

Vietnamese Marinade:

1. Combine all ingredients in a stainless steel bowl. Whisk to combine. Yield: approx. 24 oz.

Alaska Cod:

1. Place cod fillets in a plastic bag or hotel pan. Pour marinade over fish and refrigerate.
2. After two hours, drain cod. Discard marinade.
3. Place marinated cod fillets, top-side down, on a hot grill. Grill for 2 to 3 minutes, depending on grill temperature. Turn cod over and grill for another 1 to 2 minutes, or until internal temperature reaches 145°F.
4. Carefully remove cod from grill and place on a sheet pan to cool. Refrigerate.

IMPORTANT NOTE: As cod cooks, it begins to flake apart. Use care when turning and removing from grill.

Sweet Cilantro Aioli:

1. Combine all ingredients in a food processor. Process for 60 seconds, or until cilantro is finely chopped and well combined.
2. Pour dressing into squeeze bottles and refrigerate.

IMPORTANT NOTE: Use a neutral mayonnaise without its own sweetness. If using sweet mayonnaise, reduce the amount of sugar in the recipe. Yield: approx. 12 oz.

Pickled Carrot & Cucumber Slaw:

1. To make the dressing, combine vinegar, sugar and salt in a stainless steel pot over medium heat. Stir to dissolve sugar.
2. Place carrots and cucumbers in a stainless steel bowl. Pour dressing over vegetables. Toss to combine and let sit for 1 to 12 hours. Yield: approx. 12 oz.

Assembly:

1. Place grilled cod fillet on a pie plate in hot oven and reheat for 1 minute.
2. Open roll (do not separate top and bottom halves) and toast on the griddle or under the broiler.
3. Assemble each sandwich in this order: Spread Aioli on both sides of roll and place cod fillet on bottom half. Add Slaw and jalapeños. Drizzle with Maggi Seasoning. Top with onion rings. Garnish with cilantro sprigs.