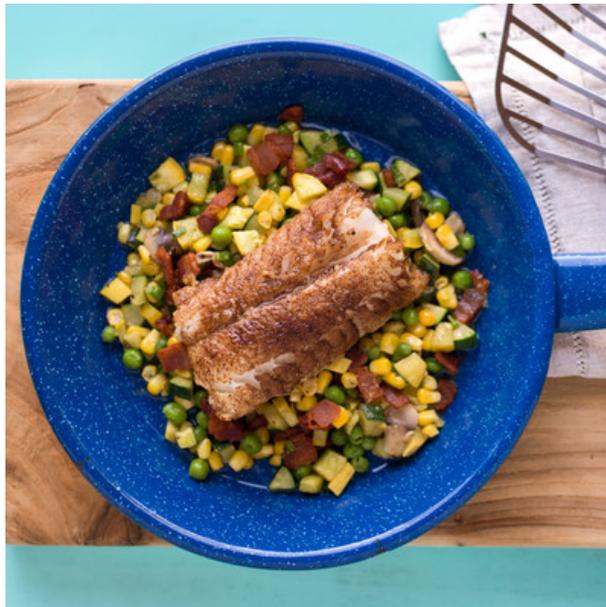


Porcini-Dusted Miso Alaska Cod over Summer Vegetable Succotash



Preparation Time: 0 minutes

Cook Time: 30 minutes

Servings: 4

Ingredients:

4 Tablespoons unsalted butter, softened

2 Tablespoons white miso paste

VEGETABLE SUCCOTASH:

2 slices bacon, diced thick

1/2 cup button mushrooms, sliced

1 cup Alaska Grown yellow summer squash, cut into small dice

1 cup Alaska Grown zucchini, cut into small dice

1 cup yellow corn, blanched

1/2 cup fresh Alaska Grown peas, blanched

1/4 cup Alaska Grown green onions or spring onions, thinly sliced

ALASKA COD:

4 Tablespoons cooking oil (canola or grapeseed oil)

4 wild Alaska cod fillets (5 to 6 oz. each)

2 Tablespoons porcini mushroom powder*

Salt and Fresh ground black pepper, to taste

*Pulse 1 ounce of dried porcini mushrooms in a mini-food processor, then sift, reserving powder.

Description:

Mix butter and miso paste together until well combined; set aside.

VEGETABLE SUCCOTASH:

Cook bacon in a large pan over medium-high heat until crisp. Remove bacon with a slotted spoon; set aside. Add mushrooms, squash, and zucchini to the bacon fat; let brown slightly, without stirring. Add corn, peas, and green onion and continue to cook, stirring occasionally, 2 to 3 minutes. Top with reserved bacon. Season with salt and pepper; keep warm.

ALASKA COD:

Heat oil in a very large pan over medium-high heat. Dust one side of each fish fillet with porcini powder. Place fillets porcini dust-side down, being careful not to overcrowd the pan. Sear until golden brown; reduce heat to medium-low and flip fillets over. Add butter-miso mixture to the pan; baste fish, using a large spoon, as the butter melts. Be careful not to burn miso, or overbrown the butter. Cook additional 1 to 2 minutes just until cooked through.

To serve, divide corn and squash succotash evenly over 4 warm plates; top each with cod and drizzle with the browned miso butter.

Recipe by Chef Travis Haugen, Southside Bistro, Anchorage, AK