

Banh Mi Alaska Sablefish Sliders



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8 sliders

Ingredients:

Alaska Sablefish

1/4 cup soy sauce

2 tablespoons fish sauce

3/4 pound Alaska sablefish, boned, skinned, and cut into 8 (1 1/2-ounce) pieces

Pickled Veggies

1/4 cup white wine vinegar

2 tablespoons sugar

1/4 teaspoon kosher salt

1/4 teaspoon red chili flakes

1/2 cup julienned carrot

1/2 cup julienned daikon radish

1/4 cup thinly sliced red onion

1 soft baguette, split and cut into 8 (2-inch) pieces

Vegetable oil for cooking

Mayonnaise

16 thin slices English cucumber

1 fresh jalapeño, cut into 1/4-inch slices

16 sprigs cilantro

8 lime wedges

Sriracha or chili paste, as desired

Description:

Marinate the sablefish: Mix soy and fish sauces in a bowl. Add cod and toss to coat. Cover and marinate, refrigerated, for at least 30 minutes or up to 1 hour, turning cod pieces occasionally. Drain before cooking.

Pickled veggies: Mix vinegar, sugar, salt, and chili flakes in a medium bowl. Add carrot, radish, and onion, toss to combine. Cover and refrigerate for at least 1 hour or up to overnight.

Assemble sandwiches: Heat baguette pieces in a 400-degree F oven for about 3 to 4 minutes or until crisp.

Meanwhile, heat a little oil in a non-stick skillet over medium-high heat. Add drained sablefish, and cook for about 1 to 1 1/2 minutes on each side or until well cooked through. (It's important to cook black cod all the way done to ensure tenderness.)

Spread baguette pieces with mayonnaise, and then layer sandwich with cooked sablefish, cucumber, jalapeño, pickled veggies, and cilantro. Squeeze with fresh lime juice before serving. Drizzle with hot sauce if desired.

Elderflower French 75

Makes 1 drink

1 ounce gin

1/2 ounce elderflower liqueur

1/2 ounce fresh lemon juice

3 ounces brut Champagne or sparkling wine

Garnish: lemon zest twist and edible flower if desired

Measure gin, liqueur, and lemon juice into a mixing glass. Fill with ice, cap, and shake. Strain into a champagne flute and top with Champagne. Zest lemon over drink and drop twist into cocktail.