

Alaska Halibut Mandarin



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 12

Ingredients:

Mandarin Orange Soy Sauce

Orange juice, fresh squeezed	6 oz.
Sugar	6 oz.
Water	5 oz.
Soy sauce, low sodium	2 oz.
Ponzu-citrus dressing	2 oz.
Sushi vinegar	2 oz.
Sake	1 oz.
Orange juice concentrate	1 oz.
Thai chili sauce	1 Tbsp.
Orange zest	1 Tbsp.
Sesame oil	2 tsp.
Garlic purée	1 tsp.
Ginger purée	1 tsp.
White pepper	½ tsp.
Cornstarch slurry	as needed

Fried Alaska Halibut

Cornstarch as needed

Focaccia square – 4" x 5", warmed 12 ea.

Mandarin orange segments 12 oz.

Scallions, chopped ¾ cup

Sesame seeds, toasted black and blonde ¾ cup

Cilantro leaves, fresh 12 Tbsp.

Orange zest to taste

Sesame oil, toasted drizzle

Mandarin Orange Soy Sauce: Combine all ingredients in a saucepan; heat to a simmer. Whisk cornstarch slurry into sauce to thicken. Allow to simmer another 3 minutes; remove from heat.

Fried Alaska Halibut: Dredge halibut in cornstarch. Fry halibut in a 365°F to 375°F fryer 1-2 minutes, or until internal temperature reaches 145°F.

Assembly: Dip halibut (2 fingers per order) in Mandarin Orange Soy Sauce. Place sauced halibut on warm focaccia square; top with Mandarin orange segments, scallions, sesame seeds, cilantro leaves, orange zest and sesame oil.

ALTERNATIVE MENU IDEAS

STIR-FRY

Stir-fry onions and red, green and yellow bell peppers with minced fresh ginger, garlic, scallions and orange zest. Add cut pieces of fried halibut in Mandarin Sauce. Garnish with Mandarin oranges, fresh cilantro and toasted sesame seeds. Serve on rice or crispy noodles.

CHINESE HALIBUT SALAD

Dip cut pieces of fried halibut in Mandarin Sauce. Toss with chopped romaine, shredded Napa cabbage, radicchio, chopped scallions, cilantro and wonton chips.