

## Oven-Roasted Alaska Cod Wrapped with Smoky Chipotle Bacon



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 12

### **Ingredients:**

#### OVEN-ROASTED ALASKA COD

3-4 lbs. Alaska Cod Fillets (4 to 5 oz. each)

2 teaspoons Salt

1 teaspoon Pepper, black, freshly ground

12 Tablespoons Extra-virgin olive oil

½ Cup Fresh lemon juice

¼ Cup Parsley, chopped

12 slices Bacon

¼ Cup Chipotle peppers in adobo sauce, pureed

As needed, Brown sugar

#### CREAMED CORN SAUCE

2 Tablespoons Extra-virgin olive oil

1 Cup Small yellow onion, chopped

¼ Cup Dry white wine

2 Cups Heavy cream

1 sprig Thyme, fresh

2 Cups Fresh corn kernels (from about 4 ears of corn)

1 teaspoon Butter, unsalted

To taste, Thyme, fresh, chopped

To taste, Kosher salt, to taste

1 teaspoon Freshly ground black pepper, to taste

Chipotle peppers in adobo sauce, pureed

### CORN BEIGNETS

1 small Onion, chopped

4 Garlic, cloves

2 Cups Fresh corn kernels

3 ¼ Cups Flour

3 large Eggs

1 1/2 Cups Half & Half

1 Tablespoon Baking powder

½ teaspoon Paprika

1 teaspoon Salt

As needed, Oil for frying

#### **Description:**

#### **OVEN-ROASTED ALASKA COD:**

Season Alaska Cod fillets with salt and pepper. Heat a light coating of oil in a large skillet; add fillets, top-side down, and sear over high heat for 2 minutes or until golden brown. Remove from skillet; place on a parchment-lined sheet pan. Repeat the process as needed until all fillets are seared. Add additional oil to skillet as needed. Sprinkle fillets with lemon juice and parsley.

#### **CHIPOTLE BACON:**

Arrange bacon slices on a parchment-lined sheet pan. Brush each slice with approximately one teaspoon of pureed chipotle and sprinkle lightly with brown sugar. Bake in 400°F oven for 12 to 15 minutes until bacon is cooked, but still soft and pliable. Wrap each fillet crosswise in the center with a bacon slice, seam-side on the bottom; place on another parchment-lined pan. Roast fillets in the oven for 10 minutes or until opaque throughout.

#### **CREAMED CORN SAUCE:**

Heat the oil in a 4-quart saucepan over medium heat. Add onion and cook until tender but not browned, about 3 minutes. Stir in wine, bring to a boil, and cook for 1 to 2 minutes. Add cream and thyme; bring to a boil. Add the corn and simmer over medium-low heat until the corn is tender, about 10 minutes. Discard the thyme sprig. Purée the corn mixture with an immersion blender until smooth. Return the purée to the pan and stir in the butter, chopped thyme, salt, pepper and chipotle. Cover and keep warm.

#### **CORN BEIGNETS:**

Sauté onion, garlic and corn kernels until onions are translucent. In a mixing bowl combine eggs, flour, half & half, baking powder, paprika and salt. Add sautéed onion mixture to batter. Refrigerate batter for 30 minutes. Heat oil in a fryer to 375°F. Using an ice cream scoop, add batter to hot oil, turning beignets until cooked on all sides and in center. Dip ice cream scoop in warm water between scooping each beignet. Remove to a paper towel-lined sheet pan.

To serve, place a fillet on plate. Serve with warm creamed corn sauce. Garnish with corn beignets.