

Salt and Pepper Fried Whole Alaska Rockfish with Olive and Capers



Preparation Time: 15 minutes

Cook Time: 15 minutes

Servings: Serves 4

Ingredients:

1 ea Alaska rockfish 3-4 lb

½ cup white cornmeal

½ cup corn starch

½ cup flour

2 tbsp salt

2 tbsp Sichuan peppercorn

8 cups canola oil

1 oz garlic

1 oz ginger, peeled

1 oz shishito pepper (or jalapeno)

1 oz kalamata olive, pitted

1 oz capers

2 tbsp Thai basil

1 ea lemon

2 tbsp fish sauce

Description:

Recipe by Chef Rachel Yang

"Rockfish is popular for its sweet and meaty flesh. Reimagining classic Chinese style whole fried fish with Italian flavor and ingredients, this dish is an easy crowd pleaser. Seasoning with fish sauce instead of salt after the fish is fried makes the dish even more scrumptious." - *Chef Yang*

Fillet the rockfish. Cut the fillets into 2 oz pieces. Reserve fish backbone.

Slice garlic and ginger into 1/8" slices and cut shishito peppers into 1" pieces.

Mix white cornmeal, corn starch, and flour with 1 tbsp salt and 1 tbsp Sichuan peppercorn.

Heat oil to 375° F in a large wok or pot.

Dredge rockfish pieces in cornmeal mixture including the fish bone. Fry them until crispy and firm. Fry garlic, ginger, shishito peppers, Kalamata olive, caper, and Thai basil.

Season everything with 1 tbsp salt and 1tbsp Sichuan peppercorn mixture.

Place fried fish bone on the plate. Pile all fried pieces on top of the fish bone. Drizzle with fish sauce and lemon.