

Miso and Ancho Chile Glazed Alaska Cod Chowder



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 4

Ingredients:

Alaska Cod Fillets, 2 each (4 - 6 oz pieces)

Miso Ancho Chile Glaze – 2-3 Tbsp (recipe below)

Alder or Cedar Wood Plank, soaked for 1 hour

Chorizo Sausage, 8oz, no casing, finely crumbled

Olive Oil - 1 Tbsp

Petit Mini Potatoes, Tricolor (roasted or blanched for 7-8 minutes, cooled, halved) – 5 oz

Poblano Pepper, roasted, peeled, seeded, cut into ½” x 1” strips – 1 each

Bell Peppers, Red or Yellow, roasted, peeled, seeded, cut into ½” x 1” strips – 1 each

Green Onions, cut into 1” pieces, white and green – 4 each

Heavy Whipping Cream – 12 fl. oz

Kosher Salt – 1 tsp

Castelvetro Olives, no pit, cut into 1/4th – 1 ½ oz

Oregano Leaves, fresh – 12 each

Lemon Wedge, garnish – 1 each (optional)

Miso Ancho Chile Glaze:

Miso, White – 3 Tbsp

Ancho Chile Powder – 1 ½ Tbsp

Brown Sugar, Light – 1 Tbsp

Rice Vinegar, Unsweetened – 1 Tbsp

Mirin – 1 Tbsp

Tamari or Soy Sauce – 2 Tbsp

Description:

Step 1: Prepare Miso Ancho Chile Glaze

Combine white miso, ancho chile powder, light brown sugar, rice vinegar, mirin and tamari. Reserve. May be made 2-3 days in advance.

Step 2: Prepare Cod

Preheat oven to 550 degrees or on Broil mode.

Marinate Cod Fillets with the Miso Ancho Chile Glaze for 5 minutes and place onto the Alder or Cedar Wood Plank. Place in the oven and cook on the middle shelf to ensure the top gets glazed a deep golden brown and the fish is cooked internally. This will take 4-5 minutes and carry over perfectly. To achieve more color move it closer to the broil element.

Step 3: Prepare Chowder Base

While cod is cooking, heat a 10” saucepan or casserole pan with double handles on medium heat. Add the crumbled chorizo and olive oil and cook for 1 – 2 minutes until cooked, then add the tricolor potatoes and cook for another 1-2 minutes until warmed. Then add the strips of poblano pepper, bell pepper and green onions, cook for another 1 minute, then add the heavy whipping cream and reduce slowly for 1-2 minutes. Finish the chowder with the castelvetrano olives and oregano sprigs.

Step 4: Assemble the Dish

Gently remove the fish from the plank and place in the center of the chowder.