

Grilled Halibut with Asian Greens and Spicy Thai Chiles

BON APPÉTIT JUNE 2005

Yield Makes 4 servings

Ingredients

5 tablespoons sugar

5 tablespoons fish sauce*

1/4 cup water

3 tablespoons fresh lime juice

2 tablespoons minced peeled fresh ginger

2 garlic cloves, minced

2 Thai bird chiles with seeds or 1/2 large jalapeño chile with seeds, minced

1 small carrot, peeled, cut into matchstick-size strips

4 6- to 7-ounce halibut fillets

3 tablespoons vegetable oil, divided

1 shallot, thinly sliced

3/4 pound Asian greens (about 12 cups packed)

Preparation

Mix first 7 ingredients in medium glass bowl. Season sauce to taste with salt and pepper. (Sauce can be prepared 2 days ahead. Cover and refrigerate.)

Prepare barbecue (medium-high heat). Place carrot in medium bowl. Cover with ice water. Let stand 15 minutes, then drain well. Brush fish on all sides with 2 tablespoons oil. Sprinkle with salt and pepper. Grill until just opaque in center, about 4 minutes per side.

Meanwhile, heat 1 tablespoon oil in large nonstick skillet over medium heat. Add shallot; stir 1 minute. Add greens; sprinkle with salt. Toss until greens are wilted but still bright green, about 2 minutes; divide among 4 plates.

Place fish atop tatsoi. Sprinkle each fillet with carrot; drizzle each with 2 tablespoons sauce.

Serve, passing remaining sauce separately.