

Vietnamese Fish w/Turmeric & Dill

Chả Cá Thăng Long

4 servings

1 lb firm white fish, cut into 2 inch pieces
3 Tb Vietnamese fish sauce (if you use Thai fish sauce use 2Tb)
1 tsp turmeric powder
1 Tb garlic, minced
½ Tb fresh ginger, finely grated
2 Tb shallots, finely diced
1 Tb fresh dill leaves, chopped (for marinade)
¼ tsp black pepper
4 scallions, sliced into 2 inch lengths
1 small white onion, sliced
1 bunch of dill, leaves only, stems removed, coarsely chopped
3 Tb mild olive oil

- In a medium bowl, mix fish sauce, turmeric, garlic, ginger, shallots, dill leaves and black pepper.
- Add fish and mix well. Cover the bowl with plastic wrap and refrigerate for 1-2 hours.
- In a large skillet, heat 1 Tb of oil. Cook the white onions until lightly golden.
- Add 1/3 of the dill and ½ of the sliced scallions. Sauté for an additional 1-2 minutes.
- Put the onions, scallions and dill on a serving platter.
- Remove fish the refrigerator and scrape off the marinade. Using paper towels, pat off any excess liquids.
- Using the same skillet, heat the remaining oil on medium high. Pan fry the fish—about 3-4 minutes on each side until the fish is evenly browned.
- Plate the fish on top of the bed of cooked onions, scallions and dill. Top with the remaining fresh dill and scallions.
- Serve

I served it with some sautéed spinach with garlic. You could also have rice as they do in Vietnam.