



Chili-Sesame Dusted Grilled Fish Sandwich

with Carrot and Jicama Slaw

Serves 4

Ingredients

4 (6-8 ounce) filets of grouper, mahi-mahi, swordfish, or any firm white fish
Mayonnaise, for brushing
Salt and pepper, to taste
2 teaspoons Tajin (store-bought chili-lime seasoning)
2 teaspoons toasted sesame seeds
4 Kaiser rolls, with seeds if available
Red lettuce or curly lettuce, freshest available
Carrot and jicama slaw (recipe on next page)
Aioli (recipe on next page)

Directions

Keep the fish nice and cold until ready to cook. Preheat the grill to medium-high and make sure the grates are very clean. Spray the grates with a nonstick cooking spray, being careful of flames. Using a pastry brush, brush the fish all over with the mayonnaise and season with a little salt and pepper. Grill the fish starting presentation side down (the presentation side is the prettier side of the fish that is a bit whiter in color) for 2-3 minutes and very carefully flip over with a spatula. Continue cooking 2-3 minutes until the fish is just cooked through. You can check if the fish is done by gently pressing on the filets—the fish should not feel dense and should flake a little. While the fish cooks, combine the Tajin and the toasted sesame seeds. Once the fish is cooked, remove from the grill and sprinkle with the Tajin/sesame seed mixture.

While you're cooking the fish, or just after, grill the top and bottom of the Kaiser rolls so they're nice and toasty. Spread the aioli over both cut sides of the bread. Place the lettuce down on the bottom half, then top with the slaw, seasoned fish, and the other half of the roll.

Carrot and jicama slaw

Ingredients

1/2 cup peeled, julienned (thin strips) jicama
1 cup peeled, julienned carrots
Scant 1/4 cup julienned red onion
1/4 bunch cilantro, roughly chopped
Juice of 1-2 limes (depending on how juicy your limes are)
1 tablespoon extra-virgin olive oil
Heavy pinch salt
Pinch sugar

Directions

Mix together all ingredients. Taste for seasoning and adjust if necessary.

Aioli

Ingredients

1/2 cup of your favorite mayonnaise (I love Kewpie and Duke's)
1 teaspoon Dijon mustard
1 teaspoon lime juice
1/3 teaspoon ground cayenne pepper

Directions

Mix together all ingredients. Taste for seasoning and adjust if necessary.

