

Grilled Whole Fish with Tamarind

Serves 2-4

1 2–3-lb. whole fish, such as red snapper, porgy, or striped bass, cleaned
Kosher salt and freshly ground black pepper, to taste
6 cloves garlic, minced
2 green Thai chiles, stemmed, seeded, and minced
1 2" piece fresh ginger, peeled and minced
Juice of 2 limes
1 cup canned coconut milk
1/4 cup tamarind extract
1/2 tsp. curry powder
1/2 tsp. ground coriander
1/4 tsp. cayenne pepper
Canola oil, for brushing

1 Put fish into a 9" × 13" baking dish and cut 3 evenly spaced 1/4"-deep crosswise slits into each side of fish. Season fish cavity and skin with salt and pepper. Combine garlic, chiles, ginger, and lime juice in a small bowl and rub cavity and skin of fish with garlic mixture. Cover dish with plastic wrap and refrigerate for 1 hour.

2 Meanwhile, heat coconut milk, tamarind extract, curry powder, coriander, and cayenne in a 2-qt. saucepan over low heat and cook, stirring often, until tamarind is dissolved, about 15 minutes. Remove pan from heat and set aside. Build a medium-hot fire in a charcoal grill or heat a gas grill to medium-high. (Alternatively, arrange a rack 4" from broiler element and heat broiler.) Brush the inside of a grilling basket with oil. Uncover fish, transfer it to grilling basket, and brush with some of the tamarind sauce. Cook fish, flipping every few minutes and basting often with tamarind sauce, until cooked through, about 15 minutes. Transfer fish to a serving platter; serve hot or at room temperature.

COOK'S NOTE This recipe works best with a grilling basket, a narrow steel cage with a long handle that allows you to turn over flaky fish without damaging it.

Saveur: The New Classics Cookbook