

Curry Braised Drum with Rice Fritters

Recipe courtesy of Chef Ryan Prewitt

SERVES 4



INGREDIENTS

For Curry Broth

- 2 tablespoons vegetable oil
- 1 yellow onion, diced
- 2 jalapeno peppers, thinly sliced
- 2 tablespoons chopped fresh ginger
- 2 tablespoons chopped garlic
- 2 tablespoons curry powder, see recipe below
- 1 quart chicken stock
- 1 quart Mussel Broth, see recipe below (or can substitute 1 qt chicken broth)
- 14 ounce can coconut milk

DIRECTIONS

Place oil in a 6-quart pot, set over medium high-heat until it shimmers. Add the onions and cook, stirring continually, just until beginning to brown. Add the jalapeno and ginger and cook until soft, 1 to 2 minutes. Add the garlic and cook for 1 minute longer. Add the curry powder and cook 30 seconds before adding the chicken stock, mussel broth, and coconut milk. Bring to a boil, and then reduce heat to maintain a simmer. Cook for about 1 hour or until the mixture reduces to about 1 quart. Remove the pot from the heat and puree using an immersion blender or carefully transfer to a blender and puree. Set aside.

For Rice Fritters

- 1 tablespoon butter
- 1 cup sushi rice
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 cups water
- 1/2 jalapeno pepper, stemmed and seeded, then minced
- 1 tablespoon rice wine vinegar
- vegetable oil, for frying
- 1 cup rice flour

Melt the butter in a 2-quart pot set over medium heat. Add the rice and cook, stirring frequently, until it begins to smell toasted, 1 to 2 minutes. Add the salt, sugar and water. Bring to a boil, then reduce heat to maintain a simmer and cover. Cook the rice 20 minutes, stirring once about halfway through.

Remove the pot from the heat, stir, cover, and set aside for 30 minutes. Add the jalapeno and vinegar and stir to combine. Use a small scoop to shape into golf ball-sized rounds. Roll the rounds in rice flour.

Heat 1 inch of vegetable oil in a large, heavy pot, set over high heat until it reaches 350 degrees F. Carefully place 4 to 5 fritters at a time into the oil and cook until golden brown, 3 to 4 minutes. Allow heat to reach 350 degrees again before cooking next batch. Repeat until all fritters are cooked. Keep warm.

For Drum

- 4 6-ounce filets of Red Drum, Sheepshead, Redfish or Snapper
- salt and pepper, for seasoning
- 1 tablespoon butter
- 1 tablespoon oil
- 1 bunch cilantro, chopped
- 1 cup scallions, sliced on a bias
- juice of 1 lime

Season the Drum fillets with salt and pepper and set aside. Place a 10-inch cast iron skillet over medium-high heat for 3 minutes. Add the butter and oil and wait until the oil shimmers. Add the fish in a single layer and cook for 3 minutes. Add the curry broth and bring the mixture to a simmer. Cook for 5 minutes at a low simmer or until the fish is cooked through. Add the cilantro, scallions and lime juice. Transfer the fish to four shallow bowls, pouring a generous amount of sauce over each one. Divide the rice fritters between the bowls and serve immediately.

Curry Powder

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| 1/4 cup ground cumin | 2 tablespoons mustard powder |
| 1/4 cup ground coriander | 1 tablespoon cayenne pepper |
| 2 tablespoons ground turmeric | 1/2 teaspoon ground cardamom |
| 2 tablespoons paprika | |

Combine all ingredients and store in an airtight container for up to 1 month.

Mussel Broth

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| 1 teaspoon vegetable oil | 2 cups white wine |
| 1 shallot, sliced | 1 quart chicken broth |
| 2 pounds Mussels, cleaned and debearded | |

Place oil in a 2-quart pot, set over medium heat until it shimmers. Add the shallot and cook for 1 minute. Add the mussels and white wine and cook for 1 minute. Add the chicken stock and cook for 10 minutes. Remove the Mussels from the pot and discard. Increase the heat to high and cook until the broth reduces to 1 quart.