



#601A-JAPAN BBQ SWIMMING FISH Serves 4 to 6

- 2 ounces fresh lotus root, peeled and thinly sliced
- 1 cup plus 2 tablespoons rice vinegar
- 1 hot red chili pepper, seeded and chopped 1/3 cup ponzu sauce (see Note)
- 2 cups water
- 2/3 cup sugar
- 2 teaspoons salt
- 1 1/2 to 2 pound trout, salmon or mackerel
- 2 tablespoons salt
- Lemon wedges, for garnish
- 1 large (10 ounce) fresh daikon, very finely grated and squeezed to extract moisture

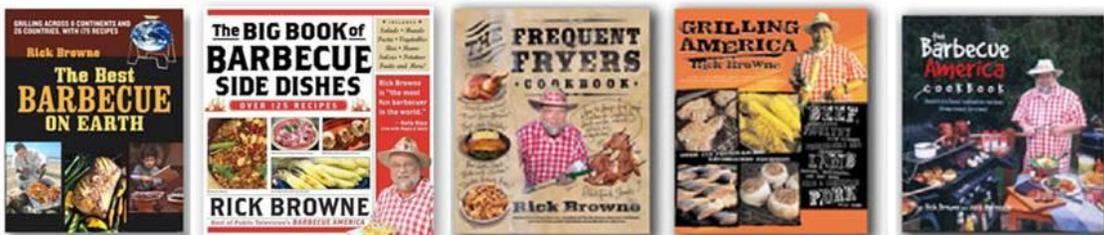
For the lotus root garnish, boil the sliced lotus root in water for 30 seconds, drain, and then soak in 1 cup of the sweet vinegar. Let stand for several hours.

In a small skillet over medium heat, cook the chili pepper for a few seconds. Add the remaining 2 tablespoons of the vinegar and the ponzu sauce. Remove from heat and refrigerate.

For the dipping sauce, bring the water and remaining vinegar to a boil in a saucepan. Add the sugar and salt and stir until dissolved. Remove from heat and set aside.

Preheat a charcoal or gas barbecue to 375°F.

Clean and scale the fish, dry with a paper towel, and then make 2 deep crosswise cuts on each side. Put a skewer through the tail end of the fish, bending the skewer, so that it comes out in the center, then re-insert and continue to the head, bending again so that the fish has an “s-shaped” sideways shape.





Sprinkle both sides of the fish lightly with salt. Press a liberal amount of salt onto the tail and fins. Transfer the fish to the grill and cook, turning it with the skewer to avoid damaging the skin, until the fish is golden on both sides and cooked through, about 10 to 12 minutes.

Garnish the fish with lemon wedges, grated daikon, and the marinated lotus root. Serve with the ponzu and dipping sauces on the side.

