



#604A- GRILLED FISH “SINALOA” STYLE Serves 6 to 8

1 whole (about 8-pound) pargo, tilapia, Pacific flounder, or sole, cleaned and butterflied

Marinade

1 cup canola oil
 3 cloves garlic, peeled
 6 black peppercorns
 1/4 cup white wine
 2 bay leaves
 1 tablespoon freshly squeezed lime juice
 Salt

Chile Sauce

2 ancho peppers, soaked
 1/2 yellow onion

3 Roma tomatoes
 3 cloves garlic
 1/8 teaspoon ground cumin
 1/8 teaspoon dried oregano
 6 black peppercorns
 1/2 teaspoon coarse sea salt
 3 tablespoons olive oil

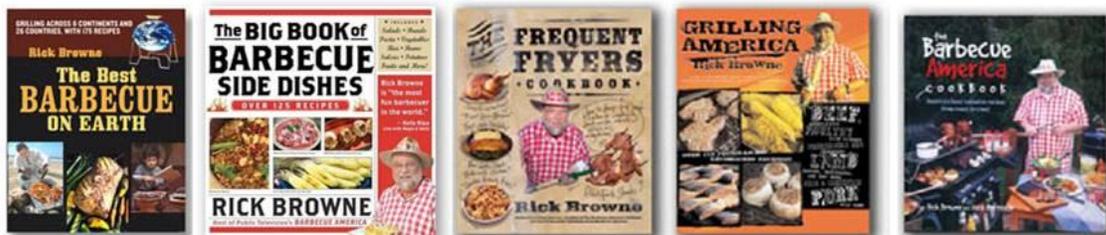
Salt and freshly ground black pepper
 Juice of 2 limes
 1 large red onion, thickly sliced
 1 large tomato, sliced
 1 green bell pepper, sliced
 1 yellow bell pepper, sliced
 1 red bell pepper, sliced
 1/4 cup butter, melted
 1 (12-ounce) bottle Mexican beer

Rinse the fish thoroughly with cold running water and pat dry with paper towels.

For the marinade, in a food processor, combine the oil, garlic, peppercorns, wine, bay leaves, lime juice, and season with salt. Process until well blended. Pour the marinade over the fish and refrigerate for at least 2 hours or as long as 8 hours.

Preheat a charcoal or gas barbecue to 375°F.

For the chile sauce, roast the ancho chiles on the grill directly over high heat until they begin to char, then, core and seed, and let soak in cold water for 1 hour.





Place the onion, tomatoes, and garlic on indirect heat and cook until they become soft and fragrant, about 15 minutes.

In a large mortar or a bowl, combine the cumin, oregano, peppercorns, and sea salt; using a pestle grind until pulverized. Gradually add the roasted chilis, tomatoes, onion, and garlic, grinding to a smooth paste. Season with salt and pepper, add the olive oil, and set aside.

For the fish, line one side of a fish-grilling basket with aluminum foil. Remove the fish from the marinade, wipe off the excess marinade. Transfer the fish, skin-side down, to the foil; season with salt, black pepper, and lime juice. Brush the chili sauce onto the fish; top with the sliced onion, tomato, and bell peppers. Brush on a little of the melted butter. Line the other side of the basket with foil and close the basket.

Transfer the fish basket, skin-side down, to the grill, making sure the grill has an even, moderate flame, so the fish to avoid overcooking. Grill the fish until it flakes and the edges are just starting to brown, 8-10 minutes per side, opening the basket halfway through cooking, to baste with the remaining butter and beer and to turn the basket over.

Remove the basket from the heat and let stand for a few minutes. Then open the basket, transfer the fish to a serving tray, and serve immediately.

