

HALIBUT WITH JICAMA-CACTUS SLAW

Chef Gabe Cabrera



Grilled or seared halibut basted with garlic-chili oil:

Serves: 4

1 ½ lb fresh halibut filet cut into four even pieces, seasoned with kosher salt, basted with chili-garlic infused oil.

1 portion cactus-jicama slaw

4 Tbsp cilantro-coriander vinaigrette

1 lime slice for garnish

4 tsp garlic-guajillo infused oil

Cactus-jicama slaw (make a couple hours before serving):

½ jar Nopalitos (cactus) Dona Maria brand, drained and rinsed, available at most grocery stores at the ethnic food section or Mexican stores.

½ red bell pepper, julienne thinly

½ green bell pepper, julienne thinly

½ yellow bell pepper, julienne thinly

¼ small yellow onion, julienne thinly

½ bunch cilantro, whole leaves (some stems are o.k.)

½ pound Roma tomato, seeded, julienne thinly

½ pound jicama, peeled, julienne thinly

1 cup coriander-cilantro vinaigrette

Keep all ingredients chilled and tossed well before serving.

Coriander-cilantro vinaigrette (make a day ahead):

1 ½ tsp whole coriander seeds, slightly toasted

1/8 bunch cilantro, no stems, coarsely chopped

2 ea green onions, green part only, coarsely chopped

½ tsp kosher salt

¼ tsp ground cumin

1 pinch crushed red pepper

2 Tbsp fresh lime juice

3 Tbsp rice vinegar

1 Cup canola oil

Combine and process in a blender all ingredients except oil until pureed, slowly add oil and emulsify.

Yield: 1 ½ cups

Chili-garlic infused oil (make a day ahead):

2 ea chili Guajillo or New Mexican chili, seeded, no stem (dry peppers available at most grocery stores at the ethnic food section or Mexican stores)

6 ea garlic cloves

$\frac{3}{4}$ cup canola oil

$\frac{1}{2}$ tsp kosher salt

Place ingredients in a sauce pan and cook over medium heat until peppers are crisp but not burned, about 3-4 minute once the oil is hot, pull peppers out and continue to cook garlic until they are very crisp, about 8-10 more minutes.

Let oil and garlic cool at room temperature then process oil, garlic and peppers in a blender until pureed.

Yield : $\frac{3}{4}$ cup

