

Chef Glen "Skip" Sansome's Recipe:
Cashew Encrusted Halibut with Citrus Aioli

Note: Dish accompanied by beet salad

Ingredients:

5 – 6 oz halibut filets
1 lb crushed cashews
6 oz cornmeal

For Aioli:

1 garlic clove chopped
1 teaspoon orange zest
½ teaspoon lime zest
½ teaspoon lemon zest
¼ cup fresh orange juice
½ tablespoon fresh lime juice
½ tablespoon fresh lemon juice
2 large egg yolks
1 cup olive oil

For Beet Salad:

5 medium red beets (roasted, peeled and cubed)
5 medium yellow beets 8 leaves fresh mint (chopped)
¼ small fennel bulb (shaved thin)
3 oranges (segmented)
5 oz balsamic vinegar
5 oz fresh orange juice

Method:

Mix cashews and cornmeal together in small bowl.

One at a time, place fish in mixture until completely covered on all sides.

Meanwhile, heat oil in heavy skillet over medium heat until hot.

Place fish in skillet and sauté on each side until golden brown. Approximately 6 to 8 minutes.

For Aioli:

Place all ingredients (except oil) in food processor and pulse until combined.

While processor is on, slowly add oil in continuous stream until mixture is thick.

For Beet salad:

Combine all ingredients in mixing bowl.

To Serve:

Serve fish atop salad in large, shallow pasta bowl. Place dollop of aioli on fish.