


# coastal kitchen



**FISH TACOS**  
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## **Favorite Recipes from Top Coastal Chefs**

We asked five culinary superstars, "What do you love to cook at home?"

### From Alfred's Kitchen

**Known for:**  
combining ethnic flavors with traditional techniques

**Pantry staple:**  
"A really good bottle of extra-virgin olive oil."

**Must-have kitchen tool:**  
"An immersion blender for soups, vinaigrettes, or mayonnaise. It's faster, more efficient, and a lot easier to clean."



### CHEF ALFRED PORTALE'S Roast Cod with Garlic Butter

*Gotham Bar and Grill in New York City*

**PREP:** 8 minutes

**COOK:** 9 minutes

- 1/4 cup unsalted butter, softened
- 1 1/2 tablespoons chopped flat-leaf parsley
- 1 large garlic clove, peeled and minced
- 2 teaspoons minced shallots
- 1/2 teaspoon Dijon mustard
- 1 1/2 tablespoons minced prosciutto di Parma
- 1 tablespoon almond, rice, or all-purpose flour
- 2 tablespoons freshly squeezed lemon juice

Salt, to taste

Freshly ground pepper, to taste

- 2 tablespoons canola oil
- 4 (7-ounce) skinless cod fillets

Garnish: lemon wedges

1. Stir together first 10 ingredients in a small bowl. Set aside.
2. Heat oil in a wide, deep, ovenproof skillet over medium-high heat. Season the cod fillets with salt and pepper, and cook 4 minutes. Turn fillets over; cook 1 minute.
3. Spoon 1 tablespoon butter mixture over the top of each fillet; transfer skillet to oven, and bake at 450° for 2 minutes or until fish is just cooked through and opaque in the center.
4. Add any remaining butter to pan, and let melt, stirring with juices in pan; spoon over fish, and garnish, if desired. Serve immediately. Makes 4 servings.

COURTESY OF ALFRED PORTALE



### From Maria's Kitchen

"I love English peas in the springtime; they're so sweet! They balance the rich risotto."

**Known for:**  
organic ingredients

**On wine pairing:**  
"I enjoy geeking out on it, but I say just drink what you like!"

**Favorite guilty pleasure:**  
Milk Duds at the movies

### CHEF MARIA HINES' English Pea Risotto *Tilth in Seattle, Washington*

**PREP:** 26 minutes **COOK:** 47 minutes

- 1 bunch green onions
- 1 tablespoon olive oil
- 1 shallot, minced
- 1 teaspoon minced garlic
- 1/2 cup dry white wine
- 2 cups Arborio rice
- 4 cups vegetable or chicken broth
- 1/4 cup butter, cut into pieces
- 2 cups fresh or frozen petite English peas
- 2 cups pea vine leaves
- 1/4 cup freshly grated Parmigiano-Reggiano cheese
- 1/4 cup chopped fresh parsley
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground pepper

1. Place green onions on a lightly greased rimmed baking sheet. Bake at 425° for 13 to 15 minutes. Chop onions, and set aside.
2. Heat oil in a saucepan over medium-high heat; add shallot and garlic, and sauté 30 seconds. Stir in wine; cook, stirring constantly, 4 minutes or until wine is almost evaporated.
3. Add rice. Cook, stirring constantly, 1 minute. Reduce heat to medium; add 1/2 cup broth. Cook, stirring constantly, until broth is absorbed. Repeat procedure with remaining broth, 1/2 cup at a time. (Total cooking time is about 22 minutes.)
4. Stir in remaining ingredients. Makes 8 servings. >



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COURTESY OF MARIA HINES

"EXPERIMENTING AND SUBSTITUTING INGREDIENTS MAKES COOKING FUN AND SPONTANEOUS" —ALFRED PORTALE



CHEF RYAN JOHNSTON'S  
**Fish Tacos**

*Whiskladle in La Jolla, California*

**PREP:** 42 minutes

**COOK:** 13 minutes

- 3 (6-ounce) frozen mahi mahi fillets, thawed and cut into 1-inch strips
- 1 tablespoon olive oil
- 1/2 teaspoon kosher salt
- 8 (8-inch) flour or corn tortillas
- Jicama-Mango Slaw (recipe below)
- 1/2 cup bottled aioli, optional
- Grilled Tomato Salsa (recipe below)

**1.** Prepare grill. Brush fish with oil, and sprinkle with kosher salt. Cook 3 minutes; turn and cook 2 more minutes or until fish flakes with a fork.

**2.** Grill tortillas 1 minute on each side or until toasted. Divide fish strips among tortillas. Top fish with remaining ingredients. Serve immediately. Makes 4 servings.

**Jicama-Mango Slaw**

- 1 small jicama, peeled and cut into thin strips (about 2 1/2 cups)
- 1 large mango, peeled and cut into thin strips (about 1 1/2 cups)
- 1/2 cup thinly sliced red onion
- 1/2 cup chopped fresh cilantro
- 1/4 cup fresh lime juice
- 1/2 teaspoon kosher salt

Toss together all ingredients in a bowl. Makes 4 cups.

**Grilled Tomato Salsa**

- 2 heirloom tomatoes, halved (about 1 pound)
- 1/2 small red onion
- 1/2 large jalapeño chile, seeded
- Cooking spray
- 1 tablespoon olive oil
- 1 tablespoon fresh lime juice
- 1/4 teaspoon salt
- 3 tablespoons chopped fresh cilantro

**1.** Place first 3 ingredients on grill rack over medium-high heat (400°), cut sides up. Grill 4 minutes; remove jalapeño, and turn tomato and onion. Grill 4 more minutes.

**2.** Remove stem from tomato. Combine all ingredients except cilantro in container of a food processor; pulse until mixture is finely chopped. Pour mixture into a bowl; stir in cilantro. Makes 1 1/3 cups.



CHEF MICHELLE BERNSTEIN'S  
**Fried Snapper with Nuoc Nam Sauce**

*Michy's in Miami, Florida*

**PREP:** 12 minutes

**COOK:** 6 minutes

- 1/2 cup milk
- 1/2 cup half-and-half
- 1 large egg, lightly beaten
- 1/2 cup all-purpose flour
- 1/2 cup cornstarch
- Canola or peanut oil
- 4 (6-ounce) yellowtail snapper fillets

Hot cooked sticky rice

Nuoc Nam (recipe below)

Diced mango

Thinly sliced jalapeño

**1.** Combine first 3 ingredients in a large shallow bowl. Combine flour and cornstarch in a separate large shallow bowl.

**2.** Pour oil to depth of 1 inch in a deep skillet or Dutch oven; heat to 350° to 360°.

**3.** Place snapper in flour mixture, coating both sides and shaking off excess. Dip snapper into egg mixture and then back into flour mixture, shaking off excess.

**4.** Place immediately into hot oil, and fry 3 minutes on each side or until golden brown and crispy. Serve immediately over hot cooked rice with Nuoc Nam, mango, and jalapeño. Makes 4 servings.

**Nuoc Nam**

- 1/4 cup fish sauce
- 1/4 cup sugar
- 1/4 cup fresh lime juice
- 1/2 jalapeño, thinly sliced

Combine all ingredients. Makes 3/4 cup. >

COURTESY OF RYAN JOHNSTON; COURTESY OF MICHELLE BERNSTEIN

"COOK SIMPLY, AND DON'T MASK THE DELICIOUS FLAVORS OF THE SEA"

—MICHELLE BERNSTEIN

From  
Michelle's  
Kitchen

**Known for:**

bold Latin and Asian flavors

**Favorite flavor combo:**

fennel, saffron, and tomatoes

**Seafood shopping tip:**

"Use the freshest available, and choose options that are local, sustainable, and not overfished."



From Ryan's  
Kitchen

"Instead of a typical cabbage slaw, I top these with a mango version for more flavor."

**Known for:**

home-cured salami and artisanal comfort food

**Favorite flavor combo:**

"For seafood, I love lemon, bay leaf, and fennel."

**Must-have kitchen tool:**

"A mortar and pestle."

**Seafood cooking secret:**

"I like to grill fish wrapped in a fig leaf, or pan roast with the skin on."



## CHEF JEFF TUNKS' Shrimp-and-Crab Nachos

*Passionfish in Reston, Virginia*

**PREP:** 15 minutes **COOK:** 8 minutes

- |     |  |    |   |
|-----|--|----|---|
| 1   | teaspoon olive oil                                       | 1. | Heat oil in a large nonstick skillet over medium heat. Add shrimp, cumin, and garlic; sauté 3 minutes or until shrimp are pink.     |
| 1   | pound peeled and deveined shrimp                         | 2. | Combine cooked shrimp, crab, sour cream, and green onions in a large bowl.  |
| 2   | to 3 teaspoons toasted ground cumin                      | 3. | Spread tortilla chips on an aluminum foil-lined baking sheet. Top with shrimp mixture. Sprinkle with cheese, and top with jalapeño. |
| 1   | teaspoon minced garlic                                   | 4. | Broil 5 to 6 inches from heat 2 minutes or until cheese melts. Serve immediately. Makes 6 to 8 servings. 🌿                          |
| 1   | pound jumbo lump crabmeat, cleaned and picked            |    |   |
| 3/4 | cup sour cream   |    |   |
| 1   | bunch green onions, sliced                               |    |   |
| 1   | (9-ounce) bag yellow, white, or blue corn tortilla chips |    |   |
| 3   | cups grated pepper Jack cheese                           |    |   |
| 1/2 | cup sliced pickled jalapeño                              |    |   |

### From Jeff's Kitchen

"I love the classic mixture of tortilla chips, melted cheese, and pickled jalapeños; adding shrimp and crabmeat just takes it to a new level."

**Known for:**

simple and seasonal dishes

**Go-to ingredients:**

"Fresh lemons and limes. I use them in ceviche, guacamole, salsas, salads, desserts, and, most important, margaritas!"



COURTESY OF JEFF TUNKS