

## LINGCOD WITH COCONUT YELLOW CURRY SAUCE

Recipe by Stephen Wong ©worldwide 2009



1 lb.	Boneless Lingcod fillets, cut into bite-sized slices	454 grams
	Salt and pepper to taste	
1 Tbsp	Cornstarch	15 mL
1	13.5 fl.oz. (400mL) can coconut milk	1
2 Tbsp	Thai yellow curry paste	30 mL
1 Tbsp	Chopped shallots	15 mL
2 tsp	Minced ginger root	10 mL
2 Tbsp	Fish sauce (nam pla), or to taste	30 mL
	Salt and sugar to taste	
4 - 6	Kaffir lime leaves, very thinly sliced	4 - 6
1	Large tomato, chopped	1
8 - 10	Thai or sweet basil leaves, coarsely chopped	8 - 10

- Season Lingcod fillets lightly with salt and pepper. Tossed in cornstarch until evenly coated and set aside.
- In a wok or skillet over medium high heat, bring half of the coconut milk to a boil. Add curry paste, shallots and ginger, stir and cook for 2 to 3 minutes and cook or until the fat begins to separate. Add remaining coconut milk and lime leaves; stir and bring to boil. Season with fish sauce, salt and sugar to taste. Add chopped tomatoes and cook for 2 minutes.
- Add Lingcod and bring to boil. Stir in basil leaves. Serve over steamed rice with sautéed vegetables such as snow peas and carrots.

(Serves 4)