

VIETNAMESE STYLE WAHOO

With Rice Pilaf



For the Wahoo:

½	Teaspoon	Dill Weed
½	Teaspoon	Ground Ginger
½	Teaspoon	Salt
½	Cup	Agave Syrup (or honey)
½	Cup	Lime Juice
½	Cup	Fish Sauce
1	Small	Jalapeno, chopped fine (seeds and pith removed)
1	Bunch	Green Onions, sliced ½” pieces
2	6-8 oz	Wahoo Filets (or cod filets)

For the Rice Pilaf:

1	Small	Red Onion, peeled and chopped
2	Medium	Carrots, peeled and chopped small
¾	Cup	Slivered Almonds
1½	Cups	Brown Rice
3	Cups	Chicken or Vegetable Stock
2	Teaspoons	Salt
2	Tablespoons	Butter

Directions:

1. Mix together dill weed, ground ginger and salt. Set aside. In a separate bowl, mix together agave, lime juice, fish sauce and jalapeno. Simmer until jalapeno is tender.
2. Rinse and pat dry fish. Place in baking dish and pour agave mixture over top. Sprinkle with dill mixture, top with green onion slices, and marinate 4 – 6 hours.
3. For the rice pilaf: saute onion and carrot in butter for 4 minutes, stirring occasionally. Add rice, salt and almonds and saute another 4 minutes.
4. Put rice mixture and stock in baking dish. Cover tightly and bake in a 350° oven for 1 hour and 15 minutes. Bake fish, covered for 10 to 12 minutes, until cooked through and the fish flakes easily with a fork. Serve over rice pilaf.