



## Joe's Fresh Wild-Caught Arctic Char with Ancho Shallot Butter

Serves 4

4 (6 oz.) boneless, skinless Arctic Char fillets	4 tsp roasted Ancho chili pepper
2 tsp vegetable oil	1 tsp ground coriander (optional)
1 small shallot, finely chopped	1 tsp honey
1/4 cup white wine	1/4 tsp salt
8 oz. (2 sticks) unsalted butter, at room temperature	

**For the Ancho-Shallot Butter:** In a small skillet over medium heat, heat oil and add shallot. Sauté until softened, about 5 minutes. Add wine and simmer until evaporated, about 5 minutes. Remove from heat and allow to cool. In a mixing bowl, combine butter, ancho chili, optional coriander, honey, salt, and shallot. Mix well until blended and smooth.

May be used immediately, or covered and refrigerated for up to 3 days, or covered and frozen for up to 3 months; bring to room temperature before using.

**For the Arctic Char:** Preheat the oven to 250° F. Lightly oil a shallow metal baking pan, and arrange fillets in a single layer. Spread each with 1 to 2 tablespoons Ancho-Shallot Butter. Bake until barely cooked through, 7 to 10 minutes, depending on the thickness of the fillets. Serve immediately.