

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





Instructions

1. 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.
2. 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

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