

Crispy Black Sea Bass, Thai Eggplant, Green Beans, Tomatoes, Thai Chilies

You will need a large skillet, 14" or so, that will fit all 4 pieces of fish comfortably. You will also need a large, slope-sided pan or a wok for the vegetables. Make the vegetables and crisp the fish at the same time.

- 4 ea. 7-8 oz filets Black Sea Bass, skin on (feel free to substitute barramundi, snapper, or any good white fleshed fish with tasty skin)
- 2 C Thai eggplants, also called Kermit eggplant, quartered.
http://en.wikipedia.org/wiki/Thai_eggplant
- 1 ½ C. Green beans, trimmed and cut into 1" segments
- 3-4 ea. Cloves garlic, sliced thinly
- 4-5 ea. Thai Chilis, cut in half lengthwise
- 1" piece of ginger, sliced into very thin slices lengthwise
- 1 ea Large tomato, diced into ½" chunks
- Soy bean oil
- Fish sauce
- Handful 15-20 Thai Basil Leaves
- 8-10 Mint leaves
- 3 limes cut into squeezable sections

1. Heat large, slope sided skillet or wok on the burner. Add oil to coat the bottom and add eggplant. Brown cut sides.
2. Add green beans, garlic. Add a splash or two of water in the pan wants to scorch and sauté/steam until beans soften slightly.
3. Add ginger and chilis, sauté until ginger becomes aromatic, and toss in tomatoes, basil, and mint. Season with fish sauce to taste
4. At the same time, heat wide flat skillet on stove. Coat lightly with oil. Season fish filets with salt and pepper. When oil is hot, lay filets skin side down. Cook on skin side until skin is crispy. Allow fish to cook almost completely with the skin side down as this will result in the crispiest skin and the most flavorful fish. Flip the fish and finish for 30 seconds and remove from pan.
5. Place a mound of vegetables on 4 pretty plates. Top with a filet of fish skin side up. Garnish with a couple of lime wedges.
6. Serve with steamed Jasmine rice on the table. Place a small bowl of extra limes, a bowl of Thai chilis minced in fish sauce, and a tiny bowl of brown sugar in the center of the table for the guests to adjust their dishes as they see fit. Sweat.