

STEAMED ALASKAN COD WITH BUERRE BLANC

LARGE SAUCEPAN WITH A LID AND A STEAMER
WAX PAPER

4 PIECES OF COD, SKIN ON (ABOUT 1/2 POUND EACH)
1 BUNCH OF MEDIUM CARROTS
FRESH THYME
1 SMALL GREEN CABBAGE
2 BUNCHES OF SCALLIONS
CHIVES

FOR THE BUERRE BLANC

2 SCALLIONS
3/4 CUP OF DRY WHITE WINE (MUSCADET, SAUVIGNON BLANC)
1 LEMON
1 STICK OF UNSALTED BUTTER

PEEL THE CARROTS AND CUT ON THE DIAGONAL IN 3-INCH
PIECES.

FILL SAUCEPAN WITH TWO INCHES OF WATER, BRING TO A BOIL,
SALT, AND PUT IN 3 TBSPS OF BUTTER. WHEN THE BUTTER HAS
MELTED, ADD THE CARROTS, A SPRIG OF THYME. REDUCE THE
HEAT TO A SIMMER AND COVER. COOK FOR 6-10 MINUTES OR
UNTIL THE CARROTS ARE TENDER, BUT A TAD UNDERCOOKED.
WITH A SLOTTED SPOON REMOVE CARROTS TO BOWL AND KEEP
WARM.

MEANWHILE, QUARTER THE CABBAGE LENGTHWISE. CUT OUT
WEDGE OF WHITE CORE. CUT EACH QUARTER LENGTHWISE IN
HALF. PUT THE CABBAGE IN THE SAUCEPAN, ADDING MORE
WATER IF NECESSARY. THERE SHOULD BE ABOUT 2 INCHES IN
THE POT. TURN ON THE HEAT, COVER AND STEAM CABBAGE FOR
6 TO 8 MINUTES TILL IT IS TENDER BUT STILL CRUNCHY. REMOVE
WITH TONGS AND KEEP WARM.

MEANWHILE, CUT A ROUND OF WAX PAPER THE SIZE OF THE
STEAMER. IF YOU HAVE A COLLAPSIBLE STEAMER WITH A
SPINDLE IN THE CENTER, CUT A HOLE FOR THE SPINDLE.

TOP UP WATER TO 2 INCHES IN THE SAUCEPAN. FIT THE ROUND
OF WAX PAPER ON YOUR STEAMER. ARRANGE THE COD, SKIN
SIDE UP ON THE WAX PAPER. COVER AND STEAM ABOUT 10
MINUTES OR UNTIL A KNIFE BLADE INSERTED IN THE CENTER OF
THE FISH IS WARM AGAINST YOUR BOTTOM LIP.

TRIM SCALLIONS, LEAVING MOST OF THE GREEN. HALFWAY INTO
THE COOKING, ARRANGE THE SCALLIONS ON TOP OF THE FISH.

KEEP AN EYE ON THEM AND TAKE THEM OUT WHEN THEY ARE DONE.

WHILE THE COD IS COOKING, MAKE THE BUERRE BLANC:

CUT THE BUTTER INTO 1/2 INCH PIECES AND PUT ON A SALAD PLATE.

MINCE 2 SCALLIONS AND PUT IN A SAUCEPAN WITH 3/4 CUP OF WHITE WINE, SALT AND WHITE PEPPER AND THE JUICE OF ONE LEMON.

BRING TO A BOIL AND REDUCE UNTIL THERE IS JUST A LITTLE BIT OF LIQUID LEFT.

REMOVE FROM THE HEAT AND BEGIN WHISKING IN THE BUTTER A FEW BITS AT A TIME. MAKE SURE THE BUTTER IS ABSORBED BEFORE ADDING MORE. CONTINUE UNTIL ALL THE BUTTER IS INCORPORATED IN THE SAUCE. CORRECT SEASONING.

ARRANGE COD, CARROTS, CABBAGE, AND SCALLIONS ON EACH DINNER PLATE, NAP FISH WITH BUERRE BLANC, SCATTER WITH CHOPPED CHIVES AND SERVE.

SERVES 4

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| JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS |
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I WOULD GO WITH A CLASSIC WHITE BURGUNDY TO MATCH THE BUERRE BLANC. SIMPLY PREPARED FOOD THAT HIGHLIGHTS THE FRESHNESS OF THE INGREDIENTS CALLS FOR WINE THAT WILL COMPLEMENT, NOT OVERPOWER IT. ENTER THE MAISON L'ENVOYÉ BOURGOGNE BLANC, A NEW NEGOCIANT PROJECT WITH A REALLY GREAT WINEMAKER BEHIND IT (WE'RE NOT ALLOWED TO SAY WHO!). THIS IS A VERY AFFORDABLE BOTTLE CONSIDERING ITS PEDIGREE, AND IT HAS CLASSIC NOTES OF GREEN APPLE, LEMON, AND JUST A TOUCH OF RICHNESS THAT SHOULD WORK WELL WITH THE SAUCE. \$18 A BOTTLE.