

## STRIPED BASS WITH GRILLED LITTLE GEMS

4 STRIPED BASS FILLETS (ABOUT 1/2 LB EACH) WITH SKIN ON  
2 SCALLIONS  
2 SPRIGS OF THYME  
LEMON

4 LITTLE GEM LETTUCES OR BABY ROMAINE  
3 CLOVES OF GARLIC  
1 SPRIG OF ROSEMARY  
3 ANCHOVIES  
TARRAGON VINEGAR

TRIM ANY BROWN PATCHES OFF THE LITTLE GEMS, CUT LENGTHWISE IN HALF AND LAY CUT SIDE DOWN ON A TEA TOWEL.

RINSE THE ANCHOVIES UNDER LUKEWARM WATER IN A STRAINER AND DRAIN ON PAPER TOWELS.

STRIP THE NEEDLES FROM THE ROSEMARY.

TRIM AND PEEL GARLIC CLOVES. MINCE GARLIC, ROSEMARY AND ANCHOVIES AND RESERVE IN A BOWL.

OVER A MEDIUM-HIGH FLAME, HEAT A FRYING PAN. ADD A FEW TBSPS OF CANOLA OR GRAPESEED OIL.

DRY THE BASS THOROUGHLY WITH PAPER TOWELS. SALT AND PEPPER.

WHEN THE OIL IS VERY HOT, ARRANGE FILLETS SKIN SIDE DOWN IN THE PAN, SHAKING GENTLY SO THEY DO NOT STICK. AFTER A MINUTE, REDUCE THE HEAT TO MEDIUM LOW AND COOK ABOUT 3 MORE MINUTES. TURN THE FILLETS, SHAKING THE PAN, THEN COOK ANOTHER 3 MINUTES OR UNTIL A PARING KNIFE INSERTED IN THE CENTER OF THE FISH FEELS WARM WHEN TOUCHED TO YOUR LIP.

TRIM AND CHOP THE SCALLIONS INTO 1/4 INCH ROUNDS.

ADD THE THYME SPRIG AND 3 TBPS OF BUTTER. TURN OFF THE HEAT AND BASTE FILLETS FOR A FEW MINUTES. DISTRIBUTE ON FOUR WARM PLATES.

TURN THE HEAT ON UNDER THE PAN. ADD THE SCALLIONS. SAUTÉ FOR A MINUTE. ADD THE JUICE OF 1/2 LEMON AND FEW

TBSPS OF WATER. RAISE HEAT AND REDUCE THE LIQUID TO ABOUT 1/4 CUP, SCRAPING UP BITS WITH A WOODEN SPOON. TURN OFF THE HEAT AND ADD 1 TBSP OF BUTTER. SPOON OVER THE FISH.

MEANWHILE, HEAT ANOTHER PAN OVER HIGH HEAT. ADD 1/2 CUP OLIVE OIL. WHEN OIL IS SMOKING, PLACE LITTLE GEMS CUT SIDE DOWN IN THE PAN. DON'T MOVE THEM AROUND A LOT. YOU WANT TO GRILL THEM.

WHEN THEY ARE CHARRED ON THE BOTTOM, TURN THEM OVER AND COOK A BIT ON THE OTHER SIDE.

REMOVE TO THE PLATES WITH THE FISH.

TURN OFF THE HEAT. QUICKLY ADD THE GARLIC/ANCHOVY MIXTURE. STIR TO COOK THE GARLIC A BIT THEN ADD 1 TBSP OF VINEGAR. DRESS THE LITTLE GEMS WITH THE SAUCE.

SERVES 4

SERVE WITH STEAMED POTATOES OR RICE.