Roasted Cape Shark (Dogfish) with red curry and bok choy

Add oil to a large pot or Dutch oven. Sweat down onion, garlic, ginger, and lemongrass until translucent. Add peppers, chiles. Add cumin and coriander and cook for 1 minute. Add liquids (chicken stock and coconut milk). Add brown sugar. Cook the curry for 30-40 minutes, reducing it by 1/3. After reducing, add sachet and let steep for 10 minutes. Right before serving, add your cilantro and mint. (May serve as a more chunky texture or transfer to food processor for a smoother sauce).

For the dogfish: Pre-heat oven to 400 degrees. Cut your portions to between 5-7 oz. Remove any remaining blood line and ensure the fish is clean. Season both sides of the fish with salt and pepper. In a saute pan, heat 1/5 cup of canola oil. Sear the fish on one side for approximately 2 minutes. Transfer to oven and roast for 3-4 minutes.

Rinse bok choy, then saute in oil or butter for 1-2 minutes. Add a pinch of salt. Finish with lime juice and zest.

Serves: 6-8 people

Courtesy of Executive Chef Steve Corry
Five Fifty-Five, Portland, Maine

Ingredients for the curry:
- 1 red onion - small dice
- 2 red bell peppers
- 3 fresno chiles
- 4 cloves of garlic - peeled and minced
- 2 tbsp of fresh ginger - peeled and minced
- 1 stalk of lemongrass - peeled and minced
- ½ tbsp ground cumin
- ½ tbsp ground coriander
- 2 tbsp brown sugar
- 1 bunch of cilantro
- ½ bunch of mint
- 4 cups chicken stock
- 2 cans of coconut milk
- ½ cup canola oil
(Optional: may add 1 tbsp of soy sauce or fish sauce for additional seasoning)

Ingredients for the bok choy:
- 1 bunch bok choy
- 1 lime (zest and juice)
- Pinch of salt
- 1 tbsp oil or butter
- 1 sachet - 1 each star anise and 4 each kaffir lime leaves

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