



Servings 4

Prep Time 10 min

Cooking Time 30 min

Spicy Grilled Perch with Charred Scallion



Ingredients

1 pound of perch fillets

Juice of 1 small lemon

2 cloves of garlic, minced

1 teaspoon of minced fresh ginger

1 tablespoon of dark soy sauce

1 tablespoon of sriracha chili sauce

Dash of red chili flakes

2 tablespoons of honey

¼ teaspoon of kosher salt, plus extra

1 large bunch of scallions

Vegetable oil

Directions

Step 1

In a small bowl, combine all ingredients except fish, scallion and vegetable oil.

Pat fish dry with paper towels and lay them on a large plate or rimmed baking dish. Lightly sprinkle salt over fish, and then brush spicy sauce all over the fillets. If the fish has skin still intact, brush only the flesh side. Set aside to allow flavors to soak in the fish. Reserve leftover sauce.

Step 2

Trim off the root and dried ends of each scallion and lightly toss with oil.

Step 3

Meanwhile, heat grill to 450 degrees Fahrenheit for direct-heat cooking. When grill is hot, scrape grates to make sure it's clean; fish will stick on dirty grill grates. Then lightly brush the grates with vegetable oil. You can also prepare this dish in a skillet over the stove: add oil to a pan, heat over medium-high and sear until cooked through.

Step 4

Lay fish flesh-side down on the hot grill, or on the side that you'd want to present on the plate. Add the scallions. Close the lid and grill fish and scallions for about 5 minutes, or when fish begins to release from the grates and scallions become slightly charred.

When done, carefully transfer grilled fish to a plate with a fish spatula. Season charred scallions with salt. Brush leftover spicy sauce and a bit of oil over each fillet. Serve immediately with your favorite side dishes.

