



Organic Arctic Char

With Soy Braised Bacon Roasted Scallion Purée & Riesling Steamed Greens
(Serves 6)

Ingredients:

6 Pcs.	Arctic Char
6 Slices	Double Smoked Bacon
2 Oz.	Soy Sauce
2 Oz.	Orange Juice (From An Orange, Not a Carton)
2 Oz.	Water
1" long Piece	of Fresh Ginger
6 Slices	Fennel
1 Bunch	Fresh Cilantro
3 Pcs	Shallots – Peeled
1" Pc.	Fresh Ginger – Peeled
1 Pc.	Small Yukon Gold Potato – Cut Into ¼" Dice.
6 Pcs.	Scallions
1 Oz.	Olive Oil
2 Oz.	Sweet White Wine
½ #	Mixed Greens – Preferably Hearty Varieties like Mizuna, Purslane, Northern Calaloo, Spinach, Frisée, etc.
3 Oz.	Riesling Wine

For The Bacon:

1. Mix all the ingredients except the bacon together in a bowl.
2. Lay the bacon out in a shallow ovenproof dish.
3. Pour the marinade over the bacon, make sure there is enough to cover all the bacon.
4. Let marinate for 6 hours.
5. Place dish in a 300°F oven and slowly cook bacon in liquid.
6. Cook for about 25 Min. until bacon is cooked but not crispy.
7. Remove from oven and let cool in braising liquid.

For The Dressing:

1. Place the shallots, potato, ginger and ½ the scallions into a mixing bowl.
2. Drizzle with olive oil.
3. Place in an ovenproof dish and roast at 300°F oven.
4. Roast for about 20 Min. until shallots are soft and lightly browned.
5. Remove from oven, remove ingredients from dish and let cool.
6. Deglaze dish with sweet wine, scraping any bits stuck to the dish.
7. Place cooled roasted ingredients and wine into a blender.
8. Add fresh scallions, and the left over bacon braising liquid and purée until very smooth.



To Cook:

- 1.) Place the fish fillet on a cutting board skin side down.
- 2.) Make 4 or 5 slices in the meat across the fillet. (i.e. cut from it's top to it's belly, NOT from head to tail!)
- 3.) As you make the cuts, slant your knife on a 45° angle from the top surface of the fish (the surface closest to you) down to the cutting board.
- 4.) As you cut through the meat, make sure you cut down to the skin, but not through it. You want the fillet to stay intact.
- 5.) Place a strip of bacon into each one of these cuts. (Cut bacon in half if the fillets are small)
- 6.) Roast in the oven at 350°F for about 15min.
- 7.) Meanwhile heat a pan over high heat.
- 8.) Add the greens to the hot pan.
- 9.) Pour in wine and quickly steam the greens.
- 10.) Season with salt and pepper.

To Assemble The Dish:

- 1.) Place some of the dressing on a plate.
- 2.) Place the wilted greens on top of the dressing.
- 3.) Place the fish on top of the greens.
- 4.) Garnish with some fresh herbs and serve.