



Roasted Black Bass with Apple Cider-Kale Sauce

- 3 *Granny Smith apples*
- 1 *tablespoon cider vinegar*
- 1/2 *cup whipping cream*
- 1 *(1-pound) bunch Lacinato or other kale*
- 1 *celery root, peeled and diced*
- 3 *tablespoons butter, divided*
- 1 *shallot, chopped*
- 1 *slice bacon, diced*
- 4 *(6-ounce) black bass fillets, with skin*
- Salt
- Freshly ground black pepper*

Core and coarsely chop apples; process in a blender or food processor until liquefied. Strain through a fine sieve, reserving juice and discarding solids. Place juice in a small saucepan. Bring to a boil, reduce heat, and cook until liquid is reduced by half. Stir in vinegar and cream. Simmer 2 minutes, remove from heat, and set aside.

Remove stems from kale, and cut into 2-inch pieces. Cook in boiling salted water 5 minutes; drain. Plunge in ice water immediately to stop the cooking process, drain, and set aside.

Sauté celery root in 1 tablespoon melted butter over medium heat 5 minutes or until tender, and set aside.

Melt 1 tablespoon butter; add shallot and bacon. When bacon is almost crisp, add kale, and cook until thoroughly heated. Set aside.

Score fish skin diagonally two or three times, and sprinkle with salt and pepper. Melt remaining 1 tablespoon butter in a cast iron skillet. Sear fish, skin-side up, until lightly browned. Press fillets flat with a metal spatula to prevent curling. Transfer skillet to oven, and bake at 350° for 5 to 7 minutes or until fish flakes easily with a fork.

Arrange kale in the center of the plate; sprinkle celery root around kale. Top with fish, and spoon sauce around celery root. Makes 4 servings.

Chef Peter Rudolph, San Francisco, California 🍀

Pan-roasted Sea Bass with Citrus-Heirloom Tomato Vinaigrette

- 1 *cup seeded and chopped heirloom tomatoes*
- 1 1/2 *tablespoons sugar*
- 1/4 *cup red wine vinegar*
- 1 *tablespoon chopped fresh Italian parsley*
- 1 *teaspoon chopped fresh thyme*
- 1 1/2 *tablespoons grated lemon rind*
- 1 *tablespoon fresh lemon juice*
- 1/2 *teaspoon sea salt*
- 1/4 *teaspoon freshly ground black pepper*
- 1/2 *cup extra-virgin olive oil*
- 4 *(6-ounce) sea bass fillets, with skin*
- Salt
- Freshly ground black pepper*
- 1 *teaspoon olive oil*

Combine tomatoes, sugar, and vinegar in a saucepan over medium heat; cook 3 minutes or until sugar dissolves. Stir in parsley and next 6 ingredients. Set aside.

Score fish skin diagonally two or three times (to prevent curling), and sprinkle with salt and pepper. Sear fillets, skin-side down, in 1 teaspoon oil in a cast iron skillet over medium-high heat about 2 minutes. Press fillets flat with a metal spatula to prevent curling. Transfer skillet to oven, and bake at 450° for 5 minutes or until fish flakes with a fork.

Serve fillets skin-side up. Spoon sauce over fillets. Makes 4 servings.

*Bacar Restaurant
San Francisco, California*

Whole Sea Bass in Grape Leaves with Potatoes and Green Olives

- 1 *pound yellow fingerling potatoes, cut in half lengthwise*
- 3/4 *cup extra-virgin olive oil*
- 1 *cup white wine*
- 6 *bay leaves*
- 2 *sprigs rosemary*
- 4 *garlic cloves, smashed*
- 1 *(4-pound) whole sea bass, cleaned and scaled*
- 1 *tablespoon olive oil*
- Salt
- Freshly ground black pepper*
- 25 *preserved grape leaves*
- 2 *green olives with pits*
- 4 *lemon halves*

Boil potatoes in salted water until crisp-tender. Drain and combine with 3/4 cup olive oil and next 4 ingredients.

Rub fish with 1 tablespoon olive oil; sprinkle with salt and pepper. Cover one side of fish with grape leaves to resemble scales. Turn and cover the other side.

Place wrapped fish in a shallow roasting pan, and spoon potatoes and olives around fish.

Bake at 450° for 20 to 25 minutes or until fish is opaque and potatoes are lightly browned. (To check for doneness, make an incision in the center of the thickest part of the fish.) Serve with lemon halves. Makes 4 servings.

*Executive Chef Erik Cosselmon,
Kokkari Estiatorio*