

Cornmeal Fried Monkfish with Spicy Mayo

Serves 2

1 quart vegetable oil
1 egg white, beaten well
½ pound monkfish filet, cut into 1 inch cubes
1 cup fine cornmeal
salt and pepper to taste
½ cup mayonnaise
2 tablespoons chili garlic sauce
2 tablespoons Tabasco Red Pepper Jelly
juice of 1 lime
1/3 cup chopped fresh cilantro

Heat oil in a large pot to 375 degrees. Meanwhile, coat monkfish in egg whites. Drain and dredge in cornmeal. Add to oil, and stir with a slotted skimmer to prevent sticking and clumping. Fry for about 3 minutes, or until golden brown and just cooked through. Drain on paper towels and season with salt and pepper. Meanwhile, in a medium bowl, combine mayonnaise, chili garlic sauce, jelly and lime juice and whisk well. Add monkfish to the bowl and toss with cilantro. Adjust seasoning, if necessary, and serve.