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**Steamed Szechwan Alaska Cod [china]**

SERVES 10

Szechwan chili paste	¼ cup	1. Toss cod in chili paste, wine and sesame oil. 2. Top cod with scallions. 3. Steam to desired doneness. 4. Garnish with sesame seeds.
Rice wine or dry sherry	¼ cup	
Sesame oil	2 Tbsp.	
Alaska Cod fillets, 6 to 8 oz.	10 ea.	
Scallions, shredded	2 cups	
Sesame seeds, crushed and toasted	¼ cup	

SUGGESTED ACCOMPANIMENT: Steamed Ginger Rice

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**Alaska Cod and Avocado Tostada [tex-mex]**

SERVES 10

Tostada shells	10 ea.	1. Using tostada shell as base, top each with shredded lettuce and black beans. 2. Arrange cod on top, then garnish with salsa and avocado.
Lettuce, shredded	3 cups	
Black beans, cooked	2 cups	
Alaska Cod, cooked and flaked	2 lbs.	
Fresh tomato and cilantro salsa	2 cups	
Avocado, sliced	2 cups	

SUGGESTED ACCOMPANIMENT: Poblano Chile Salsa

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**Feta-Crusted Alaska Cod [greece]**

SERVES 10

Feta cheese, crumbled	2 cups	1. Fold together the feta, parsley, egg yolks, olive oil and breadcrumbs to form a soft paste. 2. Divide mixture into 10 balls; spread each ball into a thin-layered crust on each portion of cod. 3. Bake at 350°F for 10-15 minutes or until fish is cooked through.
Curly parsley, chopped	1 cup	
Egg yolks	2 ea.	
Extra virgin olive oil	¼ cup	
Breadcrumbs	½ cup	
Alaska Cod fillets, 6 to 8 oz.	10 ea.	

SUGGESTED ACCOMPANIMENT: Chopped Grilled Vegetable Salad



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## Grilled Alaska Cod with Chipotle Mayonnaise [mexico]

SERVES 10

Mayonnaise	1 cup	<ol style="list-style-type: none"> <li>1. Combine mayonnaise with chipotle puree and lime juice.</li> <li>2. Season cod to taste with salt and pepper.</li> <li>3. Grill to desired doneness and serve with Chipotle Mayonnaise.</li> </ol>
Chipotle peppers in adobo sauce, pureed	1 Tbsp.	
Lime juice	1 Tbsp.	
Alaska Cod fillets, 6 to 8 oz.	10 ea.	
Salt and pepper	to taste	

SUGGESTED ACCOMPANIMENT: Black Bean Cakes



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## Broiled Alaska Cod with Sweet and Sour Relish [italy]

SERVES 10

Red onion, 1/2-in. dice	1 cup	<ol style="list-style-type: none"> <li>1. Marinate onions in vinegar and sugar for 1 hour. Add olives and parsley. Taste and adjust seasoning.</li> <li>2. Season cod to taste with salt and pepper.</li> <li>3. Broil to desired doneness and serve with Sweet and Sour Relish.</li> </ol>
White wine vinegar	1/2 cup	
Sugar	1/2 cup	
Sicilian green olives, chopped	1 cup	
Flat-leaf parsley, chopped	1/4 cup	
Alaska Cod fillets, 6 to 8 oz.	10 ea.	

SUGGESTED ACCOMPANIMENT: Garlic-Herb Lemon Wedges