**Steamed Szechwan Alaska Cod**  [China]

**SERVES 10**

- Szechwan chili paste: ¼ cup
- 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

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.

**SUGGESTED ACCOMPANIMENT:** Steamed Ginger Rice

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**Alaska Cod and Avocado Tostada**  [Tex-Mex]

**SERVES 10**

- Tostada shells: 10 ea.
- 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

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.

**SUGGESTED ACCOMPANIMENT:** Poblano Chile Salsa

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

**SERVES 10**

- Feta cheese, crumbled: 2 cups
- Curly parsley, chopped: 1 cup
- Egg yolks: 2 ea.
- Extra virgin olive oil: ¼ cup
- Bread crumbs: ½ cup
- Alaska Cod fillets, 6 to 8 oz.: 10 ea.

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.

**SUGGESTED ACCOMPANIMENT:** Chopped Grilled Vegetable Salad
### Grilled Alaska Cod with Chipotle Mayonnaise
**SERVES 10**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mayonnaise</td>
<td>1 cup</td>
</tr>
<tr>
<td>Chipotle peppers in adobo sauce, pureed</td>
<td>1 Tbsp.</td>
</tr>
<tr>
<td>Lime juice</td>
<td>1 Tbsp.</td>
</tr>
<tr>
<td>Alaska Cod fillets, 6 to 8 oz.</td>
<td>10 ea.</td>
</tr>
<tr>
<td>Salt and pepper</td>
<td>to taste</td>
</tr>
</tbody>
</table>

1. Combine mayonnaise with chipotle puree and lime juice.
2. Season cod to taste with salt and pepper.
3. Grill to desired doneness and serve with Chipotle Mayonnaise.

**SUGGESTED ACCOMPANIMENT:** Black Bean Cakes

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### Broiled Alaska Cod with Sweet and Sour Relish
**SERVES 10**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red onion, 1/2-in. dice</td>
<td>1 cup</td>
</tr>
<tr>
<td>White wine vinegar</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Sugar</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Sicilian green olives, chopped</td>
<td>1 cup</td>
</tr>
<tr>
<td>Flat-leaf parsley, chopped</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Alaska Cod fillets, 6 to 8 oz.</td>
<td>10 ea.</td>
</tr>
</tbody>
</table>

1. Marinate onions in vinegar and sugar for 1 hour. Add olives and parsley. Taste and adjust seasoning.
2. Season cod to taste with salt and pepper.
3. Broil to desired doneness and serve with Sweet and Sour Relish.

**SUGGESTED ACCOMPANIMENT:** Garlic-Herb Lemon Wedges