



Spicy Fish Hot Pot

Ingredients:

8 cups water
2 teaspoons salt, divided
3 stems fresh basil
8-10 sprigs fresh cilantro, root ends trimmed
4 ounces shiitake mushrooms, stems discarded, sliced
1 pound cod or halibut fillet, skin removed, cut into equal 2 x 1-inch chunks
1/2 red bell pepper, seeded, cut into 1/2-inch dice
1 jalapeño pepper, pierced with a knife in 3-4 places
2 stalks celery, ends trimmed, very thinly sliced on the diagonal
1 large white onion, peeled, halved, cut into 1/2-inch dice
8 ounces Udon noodles or brown rice spaghetti
1/2-1 1/2 teaspoons chili garlic sauce
juice of 1 lime
chopped purple or Thai basil, for garnish

Directions:

In a medium pot, bring the water and 1 teaspoon salt just to a boil. Place the basil and cilantro into a mesh bag, or tie with kitchen twine. Add this bundle to the water along with the mushrooms. Place the cod into a medium bowl and toss well with the remaining 1 teaspoon salt. This will help firm the fish. Set aside. Add the red pepper, jalapeño, celery, and onion to the pot. Turn heat down and simmer for 15 minutes, uncovered.

Add the Udon or brown rice spaghetti to the pot, breaking as necessary. Cook until just under al dente, 1-2 minutes less than the package directions suggest.

Add the cod to the pot. Cook for 2-3 minutes until the fish is white and just flakes when pierced by a fork.

Scoop out and discard the jalapeño and the herb bundle, squeezing any liquid back into the pot. Taste the soup. Add 1/2 teaspoon chili garlic sauce. Stir. Taste again. If not spicy enough, add another 1/2 teaspoon—1 teaspoon of the sauce. The amount needed will vary based on personal taste and the heat of the jalapeño, which you can't predict.

Add the lime juice to the pot.

Ladle into bowls and garnish with basil.