

Yield: 4 portions

Total Time: 45 minutes

Curry Crusted Cod with Hominy Stew

Recipe Courtesy of Chef JJ Johnson

Ingredients:

8 ounces turkey bacon, diced
2 Spanish onions, diced
Kosher salt (to taste)
3 tablespoons minced garlic
1 jalapeno, seeded and diced
3 poblano peppers, diced
2 (15- ounce) cans white hominy corn, rinsed and drained
1 (15- ounce) can stewed tomatoes
4 cups chicken stock
3 tablespoons fresh lime juice
1 teaspoon finely grated lime zest (from about ½ lime)
¼ cup chopped fresh cilantro
Freshly ground black pepper (to taste)
¼ cup cornmeal
¼ cup all-purpose flour
1 tablespoon curry powder
3 tablespoons olive oil
6 (1 ½ inch thick) cod fillets

Method:

1. Heat a 6- quart pot over medium heat. Add the bacon and cook to begin rendering the fat.
2. Once the bacon is sizzling and a bit crispy, about 5 minutes, transfer to paper towels to drain.
3. Add the onions to the pot and sprinkle with salt. Cook until soft and translucent, about 5 minutes. Stir in the garlic and cook for 2 minutes, until the garlic becomes fragrant.
4. Add the jalapeno and poblano peppers and stir to cook.
5. Once the vegetables are soft and just beginning to brown slightly, add the hominy and stir to combine and bring up any brown bits at the bottom of the pan. Add the tomatoes and stock.
6. Cover the pot and lower the heat to a simmer. Simmer the stew for 25 minutes, then uncover and simmer for 10 more minutes, or until the liquid is slightly reduced and

thickened. Finish the stew by stirring in the lime juice, lime zest, and cilantro. Season with salt and pepper.

7. While the stew is simmering, prepare the cod: in a small bowl, combine the cornmeal, flour, and curry powder. Brush the cod fillets with 1 tablespoon of the oil and season with salt and pepper on both sides. Dredge the fish in the flour mixture and thoroughly shake off any excess flour.
8. Heat a large cast-iron pan over medium-high heat. Add the remaining 2 tablespoons oil and when it shimmers, add the cod fillets and cook until the fish is opaque and flaky, 3 to 5 minutes per side.
9. Serve the fish over a bowl of the stew and top with the reserved bacon.