



From Our Boats To Your Table!

Farm Raised White Sturgeon with Spicy Eggplant

Serves 4

Spicy Eggplant

- 2 large globe eggplants, peeled and cut into 1-inch by 1-inch by 2-inch strips
- kosher salt
- 1/3 cup vegetable oil
- 1 teaspoon fresh ginger, finely chopped
- 1 teaspoon garlic, finely chopped
- 1 small hot red chili, seeds removed and finely chopped
- 2 teaspoons chili oil or to taste
- 1 tablespoon granulated sugar
- 1/4 cup rice wine vinegar
- 2 tablespoons orange juice
- 1/4 cup vegetable stock or water
- 1/4 cup soy sauce

White Sturgeon

- 4 (5-ounce) white sturgeon fillets, skin off
- kosher salt and white pepper, to taste
- 2 tablespoons vegetable oil
- 2 tablespoons butter

Directions

To Prepare the Spicy Eggplant: Place eggplant in a large colander placed over a large bowl. Sprinkle salt over eggplant. Allow eggplant to sit and release its moisture for 45 minutes to an hour.

Wash salt off of the eggplant and pat dry with a towel. Place a large sauté pan or wok over high heat. Add vegetable oil. When oil is hot, add eggplant and sauté until caramelized on the outside. Add the ginger, garlic and chili and cook 1 minute until ginger, garlic and chili are just starting to turn golden brown. Add chili oil. Quickly add sugar, vinegar, orange juice, vegetable stock or water and soy sauce. Bring to a boil. Cook until the eggplant is soft and the liquid is thick enough to coat the back of a spoon.

To Prepare the Sturgeon: Place a sauté pan, large enough to hold all of the fish, over medium heat. Season the sturgeon with salt and pepper. Add the oil and butter to the hot pan. When butter begins to foam slip the fish into the pan. Sear the flesh for 4 to 5 minutes or until a crust is formed. Turn the fish over and cook an additional 4 to 5 minutes or until the flesh is opaque but still moist. Keep fish warm.

To Serve: Place spicy eggplant in the center of a plate and place sturgeon on top of eggplant.