

Tim Farmer's Country Kitchen

MACADAMIA NUT CRUSTED FISH

¾ cup crushed macadamia nuts
¾ cup panko breadcrumbs
Salt and pepper
2 eggs, beaten
Fish
Butter

Coconut Sauce

1 cup clam juice
¾ cup coconut milk
Juice from ½ a lime
½ teaspoon fish sauce
½ teaspoon soy sauce
Grated fresh ginger
2 tablespoons butter
Equal parts cornstarch and water
Dash of curry
Fresh cilantro



Mix together nuts and panko. Salt and pepper fish and dip in egg then coat in nut/panko mixture until coated. Heat butter in a pan and add pieces of fish. Cook 4-5 minutes per side until done. Remove from pan and set aside.

In separate pan, add clam juice and reduce a bit until thickened. Add rest of ingredients and cook until desired thickness. Pour sauce around fish and top with corn and roasted red peppers.

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