

Spicy Cod Curry

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Spicy, moist, and bursting with exotic flavors, this Cod Curry is a real treat any night of the week. The aromatic dish is surprisingly simple to prepare - the flavors of the dish come from pungent Indian spices and spicy jalapenos, and the tender, simple fish soaks up the spicy flavors in just minutes. Serve over rice and enjoy the exotic flavors of India right at home.

Ingredients:

1 12-in untreated cedar plank
1 tsp dried rosemary
¼ tsp dried parsley
¼ tsp garlic salt
1/8 tsp salt
1 Tbsp honey
2 Tbsp butter, melted
2 (5 oz) cod fillets
1 tsp olive oil

Directions:

1. Soak cedar plank in water for 3-4 hours. set aside.
2. In small bowl combine rosemary, parsley, garlic salt, and salt.
3. In another small bowl combine honey and melted butter. Liberally brush cod fillets with honey butter, and sprinkle both sides with herbs. Transfer to an airtight container and refrigerate for 30 minutes.
4. Preheat outdoor grill for medium-low heat. Brush one side of the cedar plank with olive oil and place fish on oiled plank and place directly on grate of grill.
5. Cook over medium-low heat until fish flakes with a fork, 20-30 minutes. Serve hot.

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