

# THE FIREHOUSE

RESTAURANT

## SWEET CHILI-LIME-GLAZED HAWAIIAN AHI BLACK THAI RICE AND COCONUT NAGE-ROASTED MUSSELS PICKLED MANGO WATERCRESS SALAD

*Deneb Williams ~ Executive Chef*  
(Serves 4 guests)

### INGREDIENTS

4 ea 6-oz ahi filets  
to taste salt & pepper  
2 Tbsp olive oil or vegetable oil blend  
½ cup Sweet Chili-Lime Glaze (*see recipe below*)  
2 cups Thai Black Sweet Rice (*see recipe below*)  
4 cups Coconut-Ginger Nage (*see recipe below*)

20 ea black mussels  
1 ea Pickled Mango (*see recipe below*)  
1 bunch watercress

### NOTE

Coconut Nage and Pickled Mango should be prepared ahead of time.

### PROCEDURE

- Prepare Thai rice 45 minutes prior to service.
- Wash and scrub mussels, and remove any beards. Set aside in cold water.
- Prepare Sweet Chili-Lime Glaze.
- Season ahi with salt and pepper.
- In a sauté pan on high heat, sear ahi in oil for 30 seconds on each side.
- Glaze ahi with sweet chili-lime glaze and set aside.
- In the same pan, toss mussels and coconut nage.
- Cover for one minute or until mussels open and nage is boiling.

### PLATING

- Place a half cup of rice in the middle of each bowl.
- Arrange five mussels around the rice and pour one cup of the coconut broth into the bowl.
- Slice ahi into half-inch portions. You should have 4 to 5 slices per serving.
- Place sliced tuna on rice.
- Arrange pickled mango and watercress on top of tuna.

## THAI BLACK RICE

(Yields 2 cups)

### INGREDIENTS

1 cup Thai black sweet rice (can be purchased at Asian markets)  
to cover water (for soaking)  
1 tsp kosher salt  
2 tsp sesame oil  
2 cups water

### PROCEDURE

- Fully cover rice with water and soak for 40 minutes. Drain.
- Preheat oven to 350°.
- Combine all ingredients, cover and bake for 45 minutes.

## COCONUT-GINGER NAGE

(Yields 4 cups)

### INGREDIENTS

6 cups coconut milk  
¼ cup brown sugar  
2 Tbsp miso  
1 cup clam juice  
1 ea lemongrass stalk, *chopped*  
4" piece ginger, *chopped*

### PROCEDURE

- Combine all ingredients in a sauce pan.
- On medium-low heat reduce by a little less than half.
- Cool in the refrigerator overnight or a minimum of two hours.
- Strain through a fine mesh strainer or cheesecloth, discarding the ginger and lemongrass stalk.

## **PICKLED MANGO**

(Yields 4 servings)

### **INGREDIENTS**

4 cups hot water  
1½ cups sugar  
1 cup rice wine vinegar  
1 ea green mango, *peeled & julienned*

### **PROCEDURE**

- Bring water, sugar and vinegar to a boil.
- Pour over julienned mango.
- Refrigerate at least six hours.
- Drain pickled mango before use.

## **SWEET CHILI-LIME GLAZE**

(Yields ½ cup)

### **INGREDIENTS**

2 tsp green curry paste  
2 oz honey  
2 oz sweet chili sauce  
1 oz lime juice  
1 oz rice vinegar  
1 Tbsp cornstarch  
1 Tbsp water

### **PROCEDURE**

- Incorporate all ingredients (except the cornstarch and water) in a 2-quart sauce pot.
- Bring to a low simmer for 10 minutes.
- Mix together cornstarch and water to make a slurry and gradually add to glaze until desired glaze consistency is achieved.