



CLAY POT FISH

BY **FREDERICK NGO**
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MARGARITAVILLE RESORT CASINO BOSSIER CITY
SHREVEPORT-BOSSIER, LA.

YIELD: 4 SERVINGS

For Clay Pot Fish

For Coconut Jasmine Rice

- 3 tablespoons sugar
 - 1 tablespoon cooking oil
 - 1 cup coconut juice
 - 2 tablespoons fish sauce
 - 1 teaspoon fresh ground black pepper
 - 4 strips of bacon, chopped
 - 1 tablespoon minced garlic
 - 2 tablespoons shallots diced small
 - 4 (7 ounce fillets) catfish or sea bass
- 4 ounces white onion, diced
 - 4 ounces coconut milk
 - 1 stalk Thai basil, chopped
 - 1 tablespoon cooking oil
 - ½ ounce butter
 - 1 ½ cups cooked white rice
 - Salt and pepper to taste

RICE PREPARATION: Sauté onions and oil in a skillet until translucent. Add coconut milk and reduce by half over medium heat. Remove from heat and add chopped Thai basil and warm white rice to coconut milk and onion, stirring thoroughly. Add butter and mix to spread evenly. Salt and pepper to taste. **CLAY POT PREPARATION:** In a quart saucepan, heat oil and brown the sugar, being careful not to burn. Season fish on both sides with black pepper and add all ingredients to pan. Bring to a boil, then reduce to a simmer. Cook for 15 minutes, flipping the fish halfway through. Serve immediately over rice.

With an intimate atmosphere and a stunning view of the Shreveport skyline, Jimmy's Seafood & Steak at Margaritaville Resort Casino provides one of Shreveport-Bossier's most outstanding fine dining experiences. Chef Fredrick Ngo draws on 35 years of culinary experience to prepare fresh Gulf seafood and prime steaks in bold, flavorful dishes such as his signature recipe for clay pot fish.

Learn more about Shreveport-Bossier's restaurants, food trucks, festivals and more by visiting www.shreveport-bossier.org/dining.