

Cod Baked in Banana Leaves with Lemongrass-Coconut Sauce

Serves 4

- 2 Thai peppers, seeded and finely minced
- 2 stalks lemon grass, tough outer leaves removed, minced
- 1 clove garlic, minced
- 1/2 cup chopped fresh cilantro
- 2 limes, juiced
- 6 tablespoons coconut cream
- 2 teaspoons maple syrup
- Pinch white pepper
- 1 2-inch segment fresh ginger, coarsely grated
- 4 11-inch-square pieces of banana leaves or parchment paper
- 4 6-ounce pieces of cod

Preheat oven to 400 degrees F.

In a small bowl, combine Thai peppers, lemon grass, garlic, cilantro, lime juice, coconut cream, maple syrup and white pepper. Squeeze grated ginger with your hands over the bowl to extract juice; discard ginger solids.

Spoon a little sauce in the center of each banana leaf. Place the fish on top, then spoon sauce over the fish. Fold the banana leaf around the fish to make a little packet. Seal the edge of the packet with a little aluminum foil, then tie the packet with string.

Bake at 400 degrees F for about 25 minutes, depending on the thickness of the fish. Remove from oven. Carefully remove the foil seal from each packet, leaving the string intact. Place each on an individual plate and serve.