



LOUISIANA
+ COASTAL COOKING +

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Red Snapper Tempura Fry with Crispy Noodles

Chef Mike Nelson

GW Fins

Crispy Noodle Salad

Rice noodles, about 2 cups lightly broken apart (store-bought chow mein noodles can be substituted)

1/4 cup fried chicken skin (chicken skin fried at 350 degrees until golden brown and crunchy)

1 Tbsp very thinly sliced garlic, fried quickly until the edges are golden brown (do not use if it gets too dark), chopped

1 Tbsp shallot, thinly sliced and fried until golden brown, chopped

1 peeled and seeded cucumber, cut thin

1 small carrot, shredded

1½ cups shredded napa cabbage

¼ cup thinly sliced green onions

¼ cup chopped cilantro

¼ cup toasted peanuts, chopped

¼ cup Thai sweet chili sauce

1 tsp fish sauce

Fry the rice noodles about a minute at 375 degrees until the noodles puff up and are crispy. In a bowl, toss the noodles with the remaining ingredients. Set aside.



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Korean Glaze

1 Tbsp soy sauce
3 Tbsp mirin
2 Tbsp apple cider vinegar
1 Tbsp gochujang (Korean red chili pepper paste)
3 Tbsp honey
2 tsp sesame oil
2 Tbsp brown sugar
1 tsp minced garlic
1 tsp grated ginger
pinch black pepper
1 Tbsp black sesame seeds

Add all the ingredients except the sesame seeds to a pan and bring the mixture to a boil. Reduce the heat and simmer for 3 minutes. Finish with sesame seeds. Reserve.

Fry the rice noodles about a minute at 375 degrees until the noodles puff up and are crispy. In a bowl, toss the noodles with the remaining ingredients. Set aside.



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Tempura Batter

1 cup flour
1 cup rice flour
1 cup cornstarch
baking powder, a pinch
baking soda, a pinch
2 ½ cups soda water

Whisk together the dry ingredients. Stir in the soda water.

Assembly

4 red snapper breasts (from the underside of the fish, sometimes referred to as the belly), see note

Using pliers, pull the rib bones out of the snapper breasts, leaving the side fin on. Heat oil in a deep fryer to 375 degrees. One breast at a time, dip the snapper breasts in tempura batter and allow excess batter to drip for a couple of seconds then gently place in the hot oil. Fry until golden brown. Drain on paper towels.

Brush Korean glaze on the fried snapper breasts until evenly coated.

Spoon beds of noodle salad onto 4 serving plates and then place a snapper breast on top of the salad. Serve immediately.

Note: In this recipe, Chef Mike utilizes a part of the red snapper that is usually discarded. The chef considers the breast the most flavorful part of the fish.