

Saengseon Jjim – Braised Fish and Radish in Spicy Sauce

Recipe by Nancy Cho

Yield: 4-5

Prep Time: 20 minutes

Cook Time: 25 minutes

Korean

Entree

Dairy-Free, Nut-Free, Weeknight Dinner

INGREDIENTS

Sauce

- ½ cup soy sauce
- 2 tablespoons brown sugar
- 2 tablespoons rice wine (like sake)
- 2 tablespoons garlic, minced
- 2 tablespoons gochugaru (korean red pepper flakes)
- 2 tablespoons gochujang (korean fermented red chili paste)
- ¾ cup water

Fish

- 1 tablespoon olive oil
- 1 medium onion, sliced
- 1 pound korean white radish (or daikon radish), peeled, quartered and cut in ¼-inch thick slices
- 2 pounds cleaned fish fillets (such as halibut, cod, salmon, or sea bass), in 3-inch thick pieces
- 3 scallions, thinly sliced
- sesame seeds for garnish

METHOD

1. In a medium bowl, combine sauce ingredients.
2. In a large pot, heat olive oil over medium-high heat until the oil is shimmering.
3. Add onions and radish to pot and sauté until onions start to soften, about 1 minute.
4. Stir sauce into pot and bring to a gentle boil. Reduce heat to medium, cover and cook until radish is half tender, about 5 minutes.
5. Add fish on top of radish and spoon sauce over the fish. Cover and simmer until the fish and radish are cooked through, about 7-8 minutes. Baste fish frequently during this time and be careful not to break up the fish.
6. Carefully transfer the fish and radish to a serving bowl and spoon sauce over the fish. Garnish with scallions and sesame seeds.
7. Serve with side of rice.