

## Glazed Black Grouper with Thai Sweet Rice, Baby Eggplant, Bok Choy, and Coconut Curry Sauce

3 pounds	black grouper fillet
2 tablespoons	sesame oil
2 tablespoons	brown sugar
4 each	green onions
4 ounces	soy sauce
2 cups	sticky Thai sweet white rice
1 cup	water
1 can	coconut milk
1 tablespoons	salt
1 head	baby bok choy
1 tablespoons	soy sauce
1 teaspoons	sesame oil
1 tablespoons	butter
20	baby eggplant
2 cups	olive oil
2 tablespoons	honey
4 tablespoons	balsamic vinegar
1	sprig thyme
2	shallots
2 tablespoons	coriander seed
1	bay leaf

Cut the grouper fillet into perfect 7-ounce pieces. Chop the scraps and sauté them with sesame oil in a non-stick pan over medium heat. Cook for 30 seconds until cooked only halfway. Transfer the grouper while hot to a bowl with the brown sugar, chopped green onions, and soy sauce, then stir it well. Let the mixture cool. Keep it in the refrigerator until you are ready to wrap the sticky rice rolls.

Score the bottom of the baby eggplant leaving them whole, but flesh exposed. Mince the shallots and warm them in a couple of tablespoons of the oil in a small pot. Add the honey and cook for 20 seconds. Deglaze with the vinegar and cook 30 more seconds. Add the thyme, eggplant, and the rest of the oil. Season the oil with salt, coriander, bay leaf, and pepper. Cook the eggplant over a very low flame for 15 minutes, or until tender. Keep in the oil until needed.

To cook the rice, place the rice, water, coconut milk, and salt in a small sauce pot and warm over medium high heat until simmering. Stir the rice every 30 seconds for 2 minutes. Lower the heat and cover the rice for the next 15 minutes. Stir the rice 4-5 times during that period. Remove the rice from the heat and let it sit covered for 10 more minutes. Lay the rice out on a sheet pan to cool at room temperature.



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Lay a sheet of plastic wrap out and spoon 3 ounces of rice on to it. Flatten the rice and place a tablespoon of the grouper mixture in the middle of the rice. Pick up the edges of the plastic and fold the rice over to create a package. Twist the plastic to seal the package from any air or liquid. Keep in the refrigerator until needed. You can make these a day in advance. To heat the package before serving, you can steam or boil the rice in the plastic for 5 minutes.

Clean the grill and heat it as hot as possible. Season the grouper with salt, pepper and oil. Place the fillets on the grill for 3 minutes on each side. Glaze the fish with the sweet soy glaze and move them to the top warming rack of the grill. Let them roast there for 2 more minutes with the lid down.

In a small non-stick pan, warm the butter and the sesame oil. Add the bok choy and cook for 30 seconds. Pour in the soy sauce and sauté for 1 more minute.

Remove the plastic from the rice packages and place them on the six plates. Set 3 warm eggplants on each plate. Divide the bok choy between the plates. Place a piece of fish on each plate. Spoon the chili sauce around.

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