

SOME

KITCHEN STORIES

fiction + food

Fish in Crazy Water

source: Food & Wine (March 2013) | serves 4

INGREDIENTS

1 1/2 pounds ripe tomatoes—coarsely chopped, juices reserved
1/4 cup extra-virgin olive oil
3 large garlic cloves, very thinly sliced
2 tablespoons minced parsley
1/8 teaspoon chopped fresh red chile, or more to taste
Salt
4 cups water
Four 6-ounce red snapper fillets, skin on
4 slices of grilled sourdough bread

DIRECTIONS

In a deep skillet that's large enough for the fish fillets to lie flat without overlapping, combine the tomatoes, olive oil, garlic, parsley, chile, a large pinch of salt and the water. Cover the skillet and bring the water to a steady simmer over moderate heat; simmer for 45 minutes.

Uncover the skillet and boil the liquid until it has reduced by half. Add the fish, skin side up, and cook for 2 minutes. Using two spatulas, gently turn the fillets. Season the fish with salt and simmer until just cooked through.

Put the grilled bread in shallow bowls and arrange the snapper fillets on top. Spoon the broth all around and serve.