



Salpicon de Huachinango

Featured on September 15, 2018 for “Exploring Mexican Regional Cooking” demo with Chef Zarela Martinez

“This recipe has become my signature dish, but actually I adapted it from one of the dishes my mother found when everyone was passing recipes on to me in El Paso. It was originally done with crab, but here the cost would be prohibitive for what was originally a simple dish from a bar in Tampico, Tamaulipas state.” – Zarela Martinez

Salpicon de Huachinango

Ingredients

½ stick unsalted butter
 6 large garlic cloves, finely minced
 6-7 scallions, white and green part of tops, minced (1 cup)
 3 medium sized red ripe tomatoes chopped (about 2 ½ cups)
 3 fresh jalapeno* or serrano chiles, tops trimmed but not seeded, finely chopped (or to taste)
 ½ cup finely chopped cilantro
 1 ½ teaspoons freshly ground true (Ceylon) cinnamon
 ½ teaspoon ground cloves
 2 teaspoons ground cumin
 1 teaspoon salt or to taste
 2 ½ pounds red snapper fillets, skinned, small bones removed with tweezers

Directions

Choose a heavy skillet (preferably nonstick) that will be large enough to hold fish in a single layer. Melt half of the butter over medium heat. When foam subsides, add half of the minced garlic and sauté for one minute, stirring constantly. Add scallions and sauté one minute longer, stirring often. Add tomatoes, chiles, cilantro, spices, and a little salt; stir well to combine. Cook, stirring often, until sauce is slightly concentrated, about 5 minutes.

Cut fish fillets into halves or several large pieces, depending on size. Place them in the pan in a single layer. Adjust heat to maintain a low simmer. Poach the fish uncovered just until flesh begins to turn opaque, one minute. Carefully turn the fillets with a spatula and poach on the other side for about one minute more; flesh should still be slightly undercooked. Allow to cool in the sauce.

When fish is cool enough to handle, pull the flesh into shreds with your fingers. Carefully remove any bones that may be left. If sauce looks watery, drain a little of the juice.

In large skillet, heat remaining butter over medium heat until hot and bubbling. Add remaining garlic and sauté for one minute, stirring. Add shredded fish and sauce; cook just until heated through.

Serve with freshly made corn tortillas or crisp-fried tortilla chips.

Serves 6-8 as first course, more as taco filling.

*Please note that I call for 2 – 3 chiles jalapenos or serranos but I've noticed lately that chiles in general are much spicier these days in New York. Usually one chile is enough for me. I like the spice to blossom in my mouth, not deaden it!



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