

CRISPY OKRA

BY KWAME ONWUACHI

SERVES: 2

TOTAL TIME: 20 MIN

¼ cup honey
1 ½ teaspoons Peppa Sauce
(recipe follows)
Canola oil, for frying
12 ounces okra, halved lengthwise
2 tablespoons Spiceology Mustard
IPA Powder
Flaky sea salt, for garnish
Lemon wedges, for serving

1. In a small bowl, whisk the honey with the Peppa Sauce until combined.
2. In a large saucepan, heat 1 inch of canola oil to 350°F. Line a baking sheet with paper towels. In batches if necessary, fry the okra, stirring occasionally, until crisp, about 4 minutes. Using a slotted spoon, transfer to the prepared baking sheet. Return the oil to 350°F between batches.
3. In a large bowl, toss the crispy okra with the IPA powder, half the honey, and a generous pinch of flaky salt. Transfer to a serving bowl. Serve with lemon wedges and the remaining honey.

FRIED BRANZINO

BY KWAME ONWUACHI

SERVES: 1 TO 2

ACTIVE TIME: 1 HR | TOTAL TIME: 2 HR

MARINADE

- 2 tablespoons Peppa Sauce (recipe follows)
- 1 ½ tablespoons soy sauce
- 1 large scallion, chopped
- 1 large garlic clove, crushed
- 2 teaspoons peeled, chopped fresh ginger
- 1 teaspoon canola oil
- 2 ½ tablespoons fresh thyme leaves
- 1 teaspoon Worcestershire sauce
- ½ teaspoon packed dark brown sugar
- 1 teaspoon Diamond Crystal kosher salt
- 1 teaspoon cinnamon
- ½ teaspoon ground allspice
- ½ bay leaf
- Pinch of ground cloves
- 1 cleaned and butterflied branzino, head removed (1 ¼ pound)

SAUCE

- ¼ cup plus 1 tablespoon canola oil
- 1 ½ tablespoons granulated sugar
- ¼ teaspoon Peppa Sauce (recipe follows), plus more to taste
- 1 tablespoon finely grated garlic (about 4 large cloves)
- 1 tablespoon finely grated peeled fresh ginger
- 1 tablespoon ketchup
- 3 tablespoons water
- Kosher salt
- ½ cup thinly sliced yellow onion

FISH

- Cornstarch, for dusting
- Canola oil, for frying
- Snipped chives and micro cilantro, for garnish
- Lime wedges, for serving

1. Make the marinade: In a blender or food processor, combine everything but the fish and puree until very smooth. Rub the paste all over the fish, transfer to a plate, and marinate in the refrigerator for 2 hours.
2. Make the sauce: In a medium saucepan, heat the ¼ cup oil over medium-high until shimmering. Add the sugar and cook, whisking constantly, until the mixture reaches a dark amber color, about 2 minutes. Lower the heat to medium-low and carefully add the Peppa Sauce, garlic, and ginger. Cook, stirring, until very fragrant, about 15 seconds. Stir in the ketchup, water, and a generous pinch of salt. Simmer over low heat, stirring occasionally, until reduced to a thin glaze, about 2 minutes. Transfer the mixture to a blender and puree until smooth. Strain the sauce through a fine sieve into a small bowl; season to taste with salt.
3. Meanwhile, wipe out the medium saucepan and heat it over low. Add the remaining 1 tablespoon of oil. Add the onion and a pinch of salt and cook over low, stirring occasionally, until translucent but not brown, about 20 minutes. Stir the sauce into the onion and cook until hot; keep warm over very low heat.
4. Make the fish: In a very large deep skillet, heat 1 to 2 inches of canola oil to 350°F. Set a rack in a large rimmed baking sheet. Generously dust the fish all over with cornstarch, pressing to help it adhere. Fry the branzino, flipping once with two spatulas, until browned and crisp, 4 to 5 minutes total. Carefully transfer to the rack to drain and season with salt. Transfer to a serving platter. Whisk the sauce to mix, then spoon it down the center of the fish. Garnish with snipped chives and micro cilantro. Serve right away with lime wedges.

PEPPA SAUCE

BY KWAME ONWUACHI

MAKES: 1 ½ CUPS

ACTIVE TIME: 10 MIN | TOTAL TIME: 30 MIN

SPICE PICKLE

- ½ cup plus 2 tablespoons water
- ¼ cup plus 3 tablespoons white balsamic vinegar
- 4 teaspoons granulated sugar
- 2 teaspoons kosher salt
- 1 knob peeled fresh ginger, sliced (1-inch)
- 2 tablespoons thyme leaves
- 1 tablespoon coriander seeds
- ½ habanero peppers, stemmed and chopped

PEPPA SAUCE

- 12 ounces habanero peppers, stemmed and quartered
- 10 ounces peeled garlic cloves

1. Make the spice pickle: In a medium saucepan, combine everything and bring to a boil over medium-high. Remove from the heat and let cool completely, then strain through a sieve into a bowl; discard solids.
2. Make the sauce: In a blender, combine the cooled pickle with the peppers and garlic cloves. Puree until the sauce is speckled with chiles and garlic flecks. Transfer to bottles or jars and refrigerate until ready to use.