# Vatapa – Fish Soup with Coconut Milk

NIBBLEDISH CONTRIBUTOR

## Ingredients

A classic Brazilian soup, this dish offers a harmonious balance of tangy, sweet, and spicy flavors. For an added traditional touch, try sprinkling the soup with chopped peanuts just before serving. If you can't find a Brazilian lager, Mexican beer such as Dos Equis works well in its place. Stock: - 6 cups water - 1 cup chopped onion - 3/4 cup chopped carrot - 1 tablespoon grated peeled fresh ginger - 4 garlic cloves, minced - 1 pound fish bones Soup: - Cooking spray - 1 cup chopped onion - 1 tablespoon brown sugar - 1 teaspoon salt - 1 tablespoon grated peeled fresh ginger - 3 garlic cloves, minced - 1 serrano chile, seeded and finely chopped - 3 cups chopped seeded peeled tomato - 1 (12-ounce) bottle beer - 1 (13.5-ounce) can light coconut milk - 1 pound grouper or other firm white fish - fillets, cut into 1-inch pieces - 1/3 cup chopped fresh cilantro - 1 tablespoon fresh lime juice - 3 cups hot cooked basmati rice - 6 lime wedges

## Instructions

1. To prepare the stock, combine the first 6 ingredients in a large Dutch oven; 2. bring to a boil. Reduce heat, and simmer 30 minutes. 3. Drain stock through a fine sieve into a bowl; discard solids. 4. To prepare soup, wipe pan dry with a paper towel. 5. Heat pan over medium-high heat. Coat pan with cooking spray. 6. Add 1 cup onion, sugar, and salt; sauté 3 minutes. 7. Add 1 tablespoon ginger, 3 garlic cloves, and chile; sauté 30 seconds. 8. Stir in stock, tomato, and beer; bring to a boil. 9. Cook until reduced to 6 cups (about 15 minutes). Stir in coconut milk; bring to a boil. 10. Reduce heat, and simmer 20 minutes, stirring occasionally. 11. Add fish; cook 5 minutes over medium-high heat or until fish flakes easily when tested with a fork or until desired degree of doneness. 12. Stir in cilantro and juice. Serve with rice and lime wedges. six servings (serving size: about 1 1/3 cups soup, 1/2 cup rice, and 1 lime wedge)