



BBQ Stingray

NIBBLEDISH CONTRIBUTOR

Ingredients

1) 1½-2 lb whole Stingray or Pomfret fish cleaned 2) 1½ tsp palm sugar or dark brown sugar 3) salt 4) juice of 1 lemon 5) 2 tbsp vegetable oil 6) 1 tbsp tamarind paste 7) 1 cup warm water 8) a large piece of banana leaf [Substitute: aluminum foil] 9) 2-4 toothpicks, soaked in water 10) 3-4 fresh kalamansi limes, cut into halves [Substitute: kaffir or key limes cut into wedges] [optional] 11) 1 onion, sliced, for garnish [optional] 12) A few sprigs fresh coriander leaves [cilantro], for garnish [optional] 13) 8 shallots, peeled 14) 4 garlic, peeled 15) 1 inch fresh ginger, peeled 16) 2 stalks lemongrass, tender ends only 17) 4-6 dried chilies, softened in hot water 18) 1½ tsp belacan, [dried shrimp paste] or Anchovy Extract Powder 19) 3 tbsp or to taste, chili paste

Instructions

1) Rub stingray with lemon juice and salt, set aside for 10 mins 2) In a small bowl, using your fingers, mix tamarind paste with warm water, strain, discard seeds, set aside 3) Using a mortar & pestle or blender, grind shallots, garlic, ginger, lemongrass, dried chilies, belacan and chili paste 4) Heat wok on high, add oil, stir-fry ground paste till quite toasted, 3-5 mins 5) Add tamarind, sugar, salt to taste, reduce heat to med, simmer till sauce is thicken slightly 6) Remove from heat, allow sauce to cool 7) Soften banana leaf in hot water, dry well with a tea towel, lightly coat with vegetable oil 8) Spoon and spread half the sauce on the banana leaf, lay the stingray fillets on top, spoon the rest of the sauce on the fish 9) Fold the banana leaf into a packet, secure with toothpicks 10) Grill on a hot charcoal bbq grill or indoor grill or stovetop grill pan, 10-15 mins, depending on the thickness of the fish, turn over once 11) Garnish with sliced onions, coriander leaves and lime wedges 12) Serve hot with steamed rice or a fresh salad