Curry Braised Drum with Rice Fritters
Recipe courtesy of Chef Ryan Prewitt
SERVES 4

INGREDIENTS
For Curry Broth
2 tablespoons vegetable oil
1 yellow onion, diced
2 jalapeno peppers, thinly sliced
2 tablespoons chopped fresh ginger
2 tablespoons chopped garlic
2 tablespoons curry powder; see recipe below
1 quart chicken stock
1 quart Mussel Broth, see recipe below (or can substitute 1 qt chicken broth)
14 ounce can coconut milk

DIRECTIONS
Place oil in a 6-quart pot; set over medium high-heat until it shimmers. Add the onions and cook, stirring continually, just until beginning to brown. Add the jalapeno and ginger and cook until soft, 1 to 2 minutes. Add the garlic and cook for 1 minute longer. Add the curry powder and cook 30 seconds before adding the chicken stock, mussel broth, and coconut milk. Bring to a boil, and then reduce heat to maintain a simmer. Cook for about 1 hour or until the mixture reduces to about 1 quart. Remove the pot from the heat and puree using an immersion blender or carefully transfer to a blender and puree. Set aside.

For Rice Fritters
1 tablespoon butter
1 cup sushi rice
1 teaspoon salt
1 teaspoon sugar
2 cups water
½ jalapeno pepper, stemmed and seeded, then minced
1 tablespoon rice wine vinegar
vegetable oil, for frying
1  cup rice flour

Melt the butter in a 2-quart pot set over medium heat. Add the rice and cook, stirring frequently, until it begins to smell toasted, 1 to 2 minutes. Add the salt, sugar and water. Bring to a boil, then reduce heat to maintain a simmer and cover. Cook the rice 20 minutes, stirring once about halfway through.

Remove the pot from the heat, stir; cover, and set aside for 30 minutes. Add the jalapeno and vinegar and stir to combine. Use a small scoop to shape into golf ball-sized rounds. Roll the rounds in rice flour.

Heat 1 inch of vegetable oil in a large, heavy pot, set over high heat until it reaches 350 degrees F. Carefully place 4 to 5 fritters at a time into the oil and cook until golden brown, 3 to 4 minutes. Allow heat to reach 350 degrees again before cooking next batch. Repeat until all fritters are cooked. Keep warm.

For Drum
4 6-ounce filets of Red Drum, Sheepshead, Redfish or Snapper
salt and pepper, for seasoning
1 tablespoon butter
1 tablespoon oil
1 bunch cilantro, chopped
1 cup scallions, sliced on a bias
juice of 1 lime

Season the Drum fillets with salt and pepper and set aside. Place a 10-inch cast iron skillet over medium-high heat for 3 minutes. Add the butter and oil and wait until the oil shimmers. Add the fish in a single layer and cook for 3 minutes. Add the curry broth and bring the mixture to a simmer. Cook for 5 minutes at a low simmer or until the fish is cooked through. Add the cilantro, scallions and lime juice. Transfer the fish to four shallow bowls, pouring a generous amount of sauce over each one. Divide the rice fritters between the bowls and serve immediately.

Curry Powder
¼ cup ground cumin
2 tablespoons mustard powder
¼ cup ground coriander
1 tablespoon cayenne pepper
2 tablespoons ground turmeric
2 tablespoons paprika
½ teaspoon ground cardamom

Combine all ingredients and store in an airtight container for up to 1 month.

Mussel Broth
1 teaspoon vegetable oil
1 shallot, sliced
2 pounds Mussels, cleaned and debearded

Place oil in a 2-quart pot, set over medium heat until it shimmers. Add the shallot and cook for 1 minute. Add the mussels and white wine and cook for 1 minute. Add the chicken stock and cook for 10 minutes. Remove the Mussels from the pot and discard. Increase the heat to high and cook until the broth reduces to 1 quart.