

BY CHEF JEREMY LANGLOIS

Grilled Redfish with Creole Tomato and Charred Corn Salsa

DIRECTIONS

Heat a grill pan over medium-high heat. Brush corn, onion, and jalapeño with 2 tablespoons oil. Place on pan, and cook, turning occasionally, until lightly charred on all sides, 5 to 7 minutes. Place vegetables in a large bowl, and cover tightly with plastic wrap. Let stand until cool enough to handle, about 10 minutes.

Cut corn off cob into a large bowl. Finely dice onion, and add to bowl. Stem, seed, and finely dice jalapeño, and add to bowl. Stir in tomato, green onion, cilantro, garlic, lime juice, salt, and black pepper. Cover and refrigerate until ready to use.

Heat a grill pan over medium-high heat.

Brush fish with remaining 2 tablespoons of oil. Rub with Creole seasoning. Add to pan, and cook until browned and fish flakes easily with a fork, 3 to 4 minutes per side. Serve with salsa.



INGREDIENTS

- 2 ears corn, shucked
- ½ medium red onion
- 1 jalapeño
- 4 tablespoons olive oil, divided
- 2 Creole tomatoes, seeded and diced (about 2 cups)
- ½ cup chopped green onion
- ½ cup chopped fresh cilantro
- 1 clove garlic, minced
- 2 tablespoons fresh lime juice
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 4 (1-inch-thick) Redfish fillets
- 1 tablespoon Creole seasoning