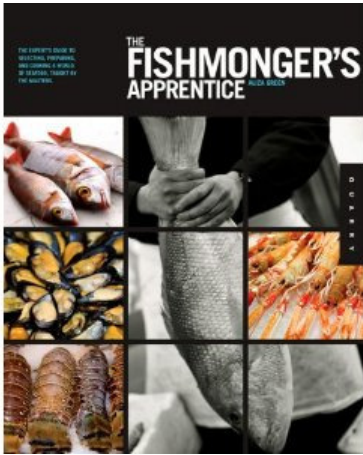


Aliza Green's Recipe for the Working Waterfront Festival



Sea Scallop Ceviche with Citrus and Mint

For the freshest scallops, a quick marinade for Peruvian-style ceviche brings out their sweet brininess and springy texture. Low in fat and high in flavor, ceviche is becoming as popular as sushi. Chipotle pepper flakes made from smoke-dried red, ripe jalapenos adds a lively smokiness and mint makes it refreshing.

Serves 4 to 6 as an appetizer

1 pound large natural sea scallops,
trimmed
1/2 cup fresh lime juice
1/2 cup orange (or tangerine) juice
1 teaspoon sea salt

1/2 teaspoon chipotle pepper flakes
6 red radishes, thinly sliced
2 tablespoons thinly sliced mint
2 ruby grapefruits, sectioned

Slice each scallop crosswise into three or four thin rounds. Combine ¼ cup each lime juice and orange juice, and half the salt and mix lightly with the scallops. Cover and marinate for 15 minutes, refrigerated. Drain scallops.

Meanwhile, combine the remaining lime juice, orange juice, chipotle flakes, the remaining salt, radishes, and basil. Toss with the drained scallops.

Divide the scallops into six portions and pile into the center of the salad plates, preferably chilled. Arrange the grapefruit segments in a fan shape alongside the scallops, drizzle with the remaining marinade and serve immediately.

Scrod with Corn-Tomato-Red Onion Ragout

Crunchy kernels of milky sweet corn mixed with sweet-tart juicy tomato, and pungently fragrant field-grown basil combine perfectly in a quick dish taking advantage of the last of summer's produce. This is a quick, tasty, and colorful way to prepare fish that the whole family can enjoy. Substitute flounder, cod, young mackerel, or monkfish for the scrod.

Serves 4

2 pounds scrod fillet, trimmed
Kosher salt and freshly ground black pepper to taste
1 cup all-purpose flour
1/4 cup olive oil, divided

1 small red onion, diced
1 cup diced yellow and red tomatoes
Kernels from 2 ears corn
1/4 cup thin strips of basil
Lime wedges

Sprinkle salt and pepper the fish, then dust with flour, shaking off the excess. In a large skillet, heat 3 tablespoons of the oil until shimmering, and brown the fillets on both sides, starting with the flesh-side down. Remove from pan, keeping warm.

Pour off any excess oil, add the remaining oil and the red onion and fry 1 to 2 minutes, or until fragrant. Add the tomatoes and corn. Sauté until brightly colored but still firm, about 3 minutes, season with salt and pepper, and stir in basil. Arrange the fish on serving plates, preferably heated, and top with the corn mixture. Serve with lime wedges.