

## PICKLED RHUBARB

*By Executive Chef Ted Gidley*

*I use pickled rhubarb in appetizers, main courses and even dessert. Keep some on hand in the refrigerator and you'll find lots of ways to enjoy it. The beet juice is optional but it adds a rich red coloring to the rhubarb.*

1 stalk rhubarb, washed and dried  
½ cup granulated sugar  
½ cup raspberry vinegar  
½ cup water  
1 tablespoon beet juice (optional)

Cut rhubarb into thin batons (sticks), approximately 1½ inch by ¼ inch. Place the sugar, vinegar and water in a small sauce pot and bring to a boil. Remove from heat. Place the rhubarb in a nonreactive bowl and pour the liquid over it. Add the beet juice and let cool. Refrigerate pickled rhubarb in liquid, covered tightly for up to 3 weeks. Recipe can be doubled if desired.



## FILET OF STRIPED BASS WITH CITRUS VINAIGRETTE

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*The combination of blended citrus flavors provides a light, refreshing backdrop for both the striped bass and accompanying chickpea purée. The pickled rhubarb adds contrasting flavor, texture and a great splash of color. Enjoy!*

2 (15-ounce) cans chickpeas, drained  
1/3 cup extra-virgin olive oil, plus more for sauté  
½ cup fresh-squeezed lemon juice  
2 tablespoons ground cumin  
1½ tablespoons (2 large cloves) crushed garlic  
Kosher salt and freshly ground black pepper  
4 (8-ounce) fillets of striped bass, skin removed  
12 pieces pickled rhubarb (see recipe)  
¼ cup whole cilantro leaves, picked and washed  
1 cup each grapefruit and orange segments, rind and pith removed  
½ cup each lemon and lime segments, rind and white pith removed  
1 cup citrus vinaigrette (see below)

Preheat an oven to 500°.

Place chickpeas, 1/3 cup olive oil, lemon juice, cumin and garlic in a food processor and purée until smooth. Season to taste with kosher salt. Set aside.

Season the striped bass fillets with salt and pepper. Set large sauté pan over medium high heat for 2–3 minutes. Add 2 tablespoons extra-

virgin olive oil to the pan, heating it for roughly 20 seconds (do not allow it to reach smoking point).

Using a spatula, place the fillets, serving side down, in the hot sauté pan and sear for 1 minute. Flip each fillet and place the sauté pan in the oven. The “top” of each fillet should be lightly browned. Roast the fish for approximately 7 minutes, check for doneness and remove from the oven. Place 3 tablespoons of chickpea purée in the center of each dinner plate or shallow pasta bowl. Pour 3 tablespoons of the citrus vinaigrette around the purée. Arrange citrus segments around the purée. Place the fish on top. Garnish each fillet with pickled rhubarb and cilantro and serve. Serves 4.

### Citrus Vinaigrette:

1/8 cup extra-virgin olive oil  
½ cup fresh-squeezed grapefruit juice, strained  
½ cup fresh-squeezed orange juice, strained  
¼ cup fresh-squeezed lemon juice, strained  
¼ cup fresh-squeezed lime juice, strained  
2 teaspoons granulated sugar

Place ingredients in glass jar or other nonreactive container. Mix well before using. Refrigerate up to one week.

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