

FOOD+HOME

M A G A Z I N E

UP FROM THE DEEP

SB'S LOCAL BLACK COD IS THE TREASURE OF THE SEA

PLUS:
LIQUID FARM
MARGERUM TASTING TREATS
BRANDER MUSEUM
DAY TRIP LOS ALAMOS
JED HIRSCH CONSTRUCTION
SCOTLAND ADVENTURE
DINING OUT AND MORE!

Local long line fishermen, John (left) and Brian Colgate at home with another catch of black cod...
Photo by Elliot Crowley.

HOME CHEF

Asian style coleslaw



Procedure:

In two large sauté pans on medium heat, melt the butter until it becomes foamy and slightly blonde in color.

Lay 4 bread slices in each buttered pan.

Sprinkle cheese evenly across all eight slices of bread.

Layer jalapeños and dates across all eight slices of bread.

When the cheese begins to melt, carefully use a spatula to flip one slice over on top of the other, and press lightly to melt.

Continue to flip and grill until the exterior is golden, crusty, and delicious looking.

Serve and enjoy.

ASIAN STYLE COLESLAW (VEGAN)

Recipe by Judit Schweller & Corina Schweller. Photo by Corina. Visit us on GlamorousBite.com

INGREDIENTS

Dressing:

- 2 Tbsp Rice Wine Vinegar
- 1 Tbsp Lemon Juice

- 1 Tbsp Agave (or Raw Honey)
- 2 Tbsp Soy Sauce
- 2 Tbsp Sesame Seed Oil
- Sea Salt & freshly ground Pepper
- 1 Large Garlic Clove - smashed and minced to a paste with the salt
- 1 Tbsp Fresh Ginger - finely minced or grated

Coleslaw:

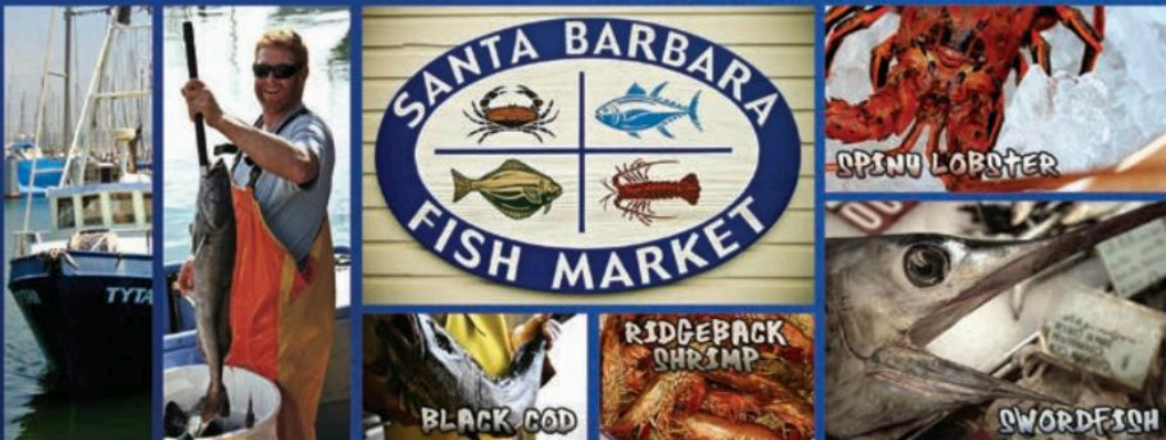
- 2 Tbsp Sesame Seeds - toasted
- 4 cups Red and Green Cabbage 16oz. - thinly sliced or shredded
- 1 red Bell Pepper - thinly sliced
- 3 Green Onions - finely sliced on the bias
- ¼ cup Fresh Cilantro - torn into larger pieces
- 1 Tbsp Lemon Zest

INSTRUCTIONS

Prepare the dressing first by combining all of the dressing ingredients in a medium glass bowl. For a Vegan option use Agave instead of Honey.

Photo by Corina Schweller

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