



## Grilled Hawaiian Kanpachi Sandwich

Chef Robynne Maii likes to grill kanpachi, aka Amberjack, because it is “so forgiving and because of its high fat content.” Its close relative, Hamachi (yellowtail), makes a great substitute in this hearty sandwich.

Total Time: 10 minutes

Serves: 4

### Ingredients

For the gribiche:

- 1/4 cup sour cream
- 1/4 cup mayonnaise
- 2 tablespoons prepared horseradish, drained
- 3 tablespoons minced cornichons
- 1 1/2 tablespoons minced shallots
- 2 tablespoons minced fresh dill
- 1 large hard-boiled egg, minced

For the sandwiches:

- 4 (5-ounce) Hawaiian Kanpachi fillets
- Olive oil
- Kosher salt
- 4 brioche sandwich buns, sliced, brushed with clarified butter
- 1 head butter or gem lettuce, leaves washed and dried
- 1 large vine-ripened tomato, thinly sliced

### Directions

Make the gribiche: In a small bowl, combine all gribiche ingredients. Heat a grill to 400 degrees and lightly spray grates with cooking spray. Pat fish dry. Rub with a small amount of olive oil, then season well with kosher salt. Place fish on grill and cook until opaque and firm, 2-3 minutes per side, depending on thickness. Remove fish from grill and cover lightly with foil. Toast buns on grill until golden brown, 10-20 seconds. Build sandwiches starting with bottom bun and a generous dollop of gribiche. Follow with grilled kanpachi, lettuce, tomato slices and another generous dollop of gribiche. Finish with top bun.



*We love Hawaiian kanpachi—it is very forgiving and versatile and here at Fête we use it in a variety of ways. When we grill the filets, it makes a stellar sandwich paired with gribiche or a succulent entree served along side Okinawan sweet potato mash, sea asparagus lomi, and chili-lime butter sauce. For the bellies, we salt cure and poach them and then into a “bacalao” style fritter with a harissa dipping sauce. And lastly, kanpachi is terrific raw or seared. It remains one of our favorites! We are so grateful to have access to such a delicious and sustainably-farmed fish!*

*-Chef Robynne Maii*