

# Indonesian Broiled Cod

## Ingredients

### *For the spice paste*

- 1 large shallot, peeled and quartered
- 2 garlic cloves, peeled and halved
- 1" ginger root, peeled and quartered
- 1 tsp [sambal oelek](#) or to taste

### *For the fish*

- 1 tsp tamarind concentrate
- 1 lb cod fillets or another white fish
- 1/4 cup [kecap manis\\*](#)
- juice from 1 lime
- 2 tsp ground coriander
- 1 tsp salt

## Directions

Using a mini-chopper, food processor or blender, process all the ingredients for the spice paste together and set aside.

Mix the tamarind concentrate with a bit of water until fully dissolved, set aside.

Place the cod fillets in a large bowl and add the spice paste, tamarind water, *kecap manis*, lime juice, coriander and salt. Mix well and let marinate for 30 minutes.

Meanwhile, preheat broiler. Line a baking sheet with aluminum foil. Place cod on the baking sheet and broil until cooked through, 3 to 5 minutes per side, depending on the thickness of the fillets.