

Kuwaiti Stuffed Fish

Ingredients

- 2 lbs pomfret or another white fish
- 2 tsp ground cardamom
- 2 tsp ground coriander
- 1 1/2 tsp turmeric, divided
- 1 tsp ground black pepper
- salt to taste
- 3/4 cup cooking oil, divided
- 2 small onions, chopped - divided
- 2 cups rice, rinsed
- 3 [black dried limes](#), divided
- 1/4 cup raisins

Directions

Rinse, dry and score the fish. 1 tsp turmeric and ground black pepper. Reserve 1/2 teaspoon of this mixture for later. Rub the rest of the seasoning mix on the fish, add salt to taste and let rest in the fridge while you prepare the rest of the food.

Heat 1/4 cup of oil over medium heat in a cooking pot. Add one chopped onion and sauté until soft, stirring as needed. Add the rice and sauté until transparent. Add 2-4 cups of water (depending on the rice you use), 2 whole dried black lemons, salt and the remaining 1/2 teaspoon of turmeric. Bring to a boil, cover, reduce heat to low and simmer until cooked through - 20 to 40 minutes, depending on the type of rice.

Meanwhile, using an electric grinder or mortar and pestle, grind the remaining black dried lime into a powder. Set aside.

Heat 2 Tbsp oil in a skillet over medium heat. Add the remaining chopped onion and raisins and sauté until browned. Season with 1 tsp of the ground dried black lime, the remaining 1/2 tsp of mixed spices and salt to taste. Set aside.

Heat the remaining 6 Tbsp of oil in a frying pan over medium-high heat. Add the fish and fry for 2 to 5 minutes, depending on the type of fish, turn and continue frying until done. You may need to do this in batches. The fish should be flaky and have an internal temperature of 145°F.

If the fish is thick enough, butterfly and stuff with half the rice (skip if it's too thin). Place the remaining rice on a platter. Add the fish and top with the onion/raising mixture.