

Tequila Burnished Sea Bass with Charred Tomatillo Green Chili Salsa

CHEF JOSHUA BETTIS

Loews Ventana Canyon Resort

Even as a child, Chef Josh has always had a passion for cooking.

A Chicago native, he graduated from the University of the Ozarks in Arkansas and then moved to Arizona where he graduated from the Scottsdale Culinary Institute. From there, he joined the team at the Ventana Room at the Loews Ventana Canyon Resort.



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After working in the upscale restaurant under two Chef de Cuisines for four years, he moved to Ireland and worked as the Executive Sous Chef of the Ballygerry House Hotel in Tralee, County Kerry. Following that position, he took over as the Chef de Partie of the Five Star Killarney Park Hotel in Killarney, Ireland.

His love of Arizona eventually brought him back to the Ventana Room, under the direction of renowned Chef Philippe Trosch. During that time, the Ventana Room achieved the prestigious AAA rated Five Diamond Award of Excellence, and remains Tucson's only Five Diamond restaurant.

A gifted artist and culinary master, Chef Josh is currently the Executive Sous Chef of the Ventana Room.

Directions for Recipe on following card.

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.



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Charred Tomatillo Green Chili Salsa

For Tequila Burnished Sea Bass with Charred Tomatillo Green Chili Salsa

INGREDIENTS

- 2 tomatillas
- ½ pobalono chili
- ½ onion -- diced
- 5 seeded jalapeño, rough cut
- 3 sprigs cilantro, chopped
- 1 scallion
- 1 clove garlic
- 2 dashes of green tabasco
- 1 T lime juice
- Salt & pepper to taste

DIRECTIONS

In cast iron skillet, char the tomatillos. In a pan, add charred tomatillos, garlic, jalapenos, scallions and poblanos chillis. Roast in oven at 350 degrees for 30 minutes. Let cool in refrigerator. When cooled, add cilantro and salt. Blend with mixer.



Tequila Burnished Sea Bass

For Tequila Burnished Sea Bass with Charred Tomatillo Green Chili Salsa

INGREDIENTS

- 1 lb ripe tomatoes, seeded & diced
- 3 T chopped parsley,
- 5 oz Sea Bass
 - Splash of Tequila
 - Kosher Salt, to taste
 - Freshly ground black pepper, to taste

DIRECTIONS

- 1: Marinate Sea Bass with a splash of Tequila then season to taste.
- 2: Sear on flat top griddle to desired temperature. (Seared medium rare/medium: 2-3 minutes on each side; seared well done: 2 1/2 - 4 minutes)
- 3: Spoon salsa onto Sea Bass and enjoy.

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