

Hot & Sour Tilapia with Gingered Rhubarb Sauce

The tangy pop of rhubarb - balanced by the exotic warmth of roasted ginger - wakes up a spicy-sweet sauce for grilled tilapia.

Prep Time: 20 minutes

Cook Time: 8 minutes

Gingered Rhubarb Sauce:

1 cup frozen sliced rhubarb

1 can (8 ounces) pineapple chunks in juice, drained

2 tablespoons fresh lime juice

2 tablespoons **Thai Kitchen® Sweet Red Chili Sauce**

1/2 teaspoon **McCormick® Cilantro Leaves**

1/2 teaspoon **McCormick® Gourmet Collection Roasted Ground Ginger**

1 tablespoon **McCormick® Gourmet Collection Toasted Sesame Seed**

1 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**

1/4 teaspoon **McCormick® Coarse Ground Black Pepper**

1 1/2 pounds tilapia

2 tablespoons olive oil

1. For the Rhubarb Sauce, microwave rhubarb in medium microwavable bowl on HIGH 1 to 2 minutes or just until thawed. Add pineapple, lime juice, chili sauce, cilantro and ginger; toss to mix well. Set aside.
2. Mix sesame seed, sea salt and pepper. Brush fish with oil. Sprinkle with seasoning mixture.
3. Grill over medium-low heat 4 minutes per side or until fish flakes easily with a fork. Serve with Gingered Rhubarb Sauce.

Makes 6 servings.

Nutrition Information Per Serving: 204 Calories, Fat 8g, Protein 24g, Carbohydrates 9g, Cholesterol 52mg, Sodium 460mg, Fiber 1g

Roasted Ginger and Rhubarb Upside Down Cake

Rhubarb and pears are an unexpected stand-in for pineapple in this favorite dessert. Roasted ginger adds warmth and a bit of sophistication.

Prep Time: 15 minutes

Cook Time: 55 minutes

- 3/4 cup (1 1/2 sticks) butter, divided
- 3/4 cup milk
- 1 3/4 cups sugar
 - 1 tablespoon **McCormick® Gourmet Collection Roasted Ground Ginger**
 - 1 teaspoon **McCormick® Ground Cinnamon**
 - 1 pear, peeled, cored and cut into 20 slices
 - 2 cups fresh or thawed frozen rhubarb pieces (1/2-inch pieces)
- 1 1/2 cups flour
 - 1 teaspoon baking powder
- 3 eggs
- 1 1/2 teaspoons **McCormick® Pure Vanilla Extract**

1. Microwave 1/2 cup (1 stick) of the butter and milk in medium microwavable bowl on HIGH 1 1/2 minutes or until butter is melted. Cool to room temperature. Mix sugar, ginger and cinnamon in medium bowl. Set aside. Place remaining 1/4 cup (1/2 stick) butter in 9-inch round cake pan with 2-inch sides. Place pan in preheated 350°F oven 2 to 3 minutes or until butter is melted. Sprinkle 3/4 cup of the sugar mixture evenly over butter. Arrange pear slices, then rhubarb pieces evenly in pan. Set aside.
2. Mix flour and baking powder in medium bowl. Set aside. Beat eggs, remaining sugar mixture and vanilla in large bowl with electric mixer on high speed 5 minutes or until very thick and pale in color, scraping sides of bowl occasionally. Gradually add flour mixture alternately with milk mixture, beating on low speed after each addition until smooth. Pour evenly over pear and rhubarb in pan.
3. Bake 50 to 55 minutes or until toothpick inserted in center comes out clean. Cool in pan 20 minutes. Invert onto cake platter. Serve warm or cool.

Makes 8 servings.

Test Kitchen Tip: Cake can also be baked in a 9-inch square baking pan with 2-inch sides. Prepare as directed above.

Nutrition Information Per Serving: 471 Calories, Fat 19g, Protein 6g, Carbohydrates 69g, Cholesterol 126mg, Sodium 222mg, Fiber 2g