Grilled Eel with Sunchokes, Spinach and Sauce Romesco

Ingredients

- 4 5-oz pieces of eel
- Oil (as needed)
- Salt & pepper to taste
- ¼ cup of butter
- 2 sunchokes
- 2 handfuls farm spinach
- 1 tsp Extra Virgin Olive Oil
- 2 large tomatoes
- 2 red bell peppers
- 8 cloves of garlic
- 1 cup breadcrumbs
- 1 cup almonds, toasted
- 1 tsp ancho powder (or aji panca)
- 1 tsp paprika
- Sherry vinegar to taste
- 1 cup vegetable stock

Directions

1. Preheat the grill. Rub a light layer of oil on each piece of eel, and season with salt and pepper. Grill for 3-5 minutes on each side, and set aside.
2. Preheat oven to 500 Fahrenheit. Roast tomatoes, peppers and garlic together until blistered, about 20 minutes. Remove from oven.
3. Reduce oven to 325 Fahrenheit. Melt butter and toss with sunchokes, season with salt. Cover with foil and bake at 325 for about 45 minutes.
4. Place tomatoes, peppers and garlic in a medium-to-large saucepan, along with breadcrumbs, almonds, ancho powder, paprika and vegetable stock, plus salt and sherry vinegar to taste. Simmer for 15 minutes.
5. Once simmered, place all ingredients from step four in a blender, and blend until smooth consistency to create sauce romesco.
6. In medium skillet over high heat, wilt spinach in one teaspoon of olive oil. Season with salt to taste.
7. To plate: portion ¼ of sauce romesco on each plate, followed by ¼ of the spinach, half of a sunchoke, and one 5-oz portion of eel. Enjoy!