**Grilled Fish Sandwich**

4 cups shredded savoy cabbage

Course salt and ground pepper

1 celery rib, thinly sliced

½ small red onion, thinly sliced

3 tablespoons mayonnaise

1 tablespoon red wine vinegar

¼ teaspoon caraway seed

Vegetable oil, for grilling

4 (4-6 ounce) striped bass fillets or other firm fleshed fish

8 thick slices sandwich bread, such as brioche or country style white

In a bowl, toss cabbage with celery, onion, mayonnaise, vinegar and caraway seed and season with ground pepper.

Heat grill to medium high. Clean and lightly oil hot grates. Pat fish dry with paper towels. This will help prevent sticking. Season fillets with salt and pepper and brush with oil. Grill fish on one side until opaque at edges, 2 to 4 minutes. Using a thin spatula, flip fish and cook until opaque throughout 1-5 minutes. Transfer to a plate.

Clean and lightly oil hot grates; grill bread until lightly toasted, 5to 10 seconds per side. Assemble sandwiches with fish and cabbage slaw. Bread can be toasted in toaster as well, if desired.

Yields: 4 sandwiches.