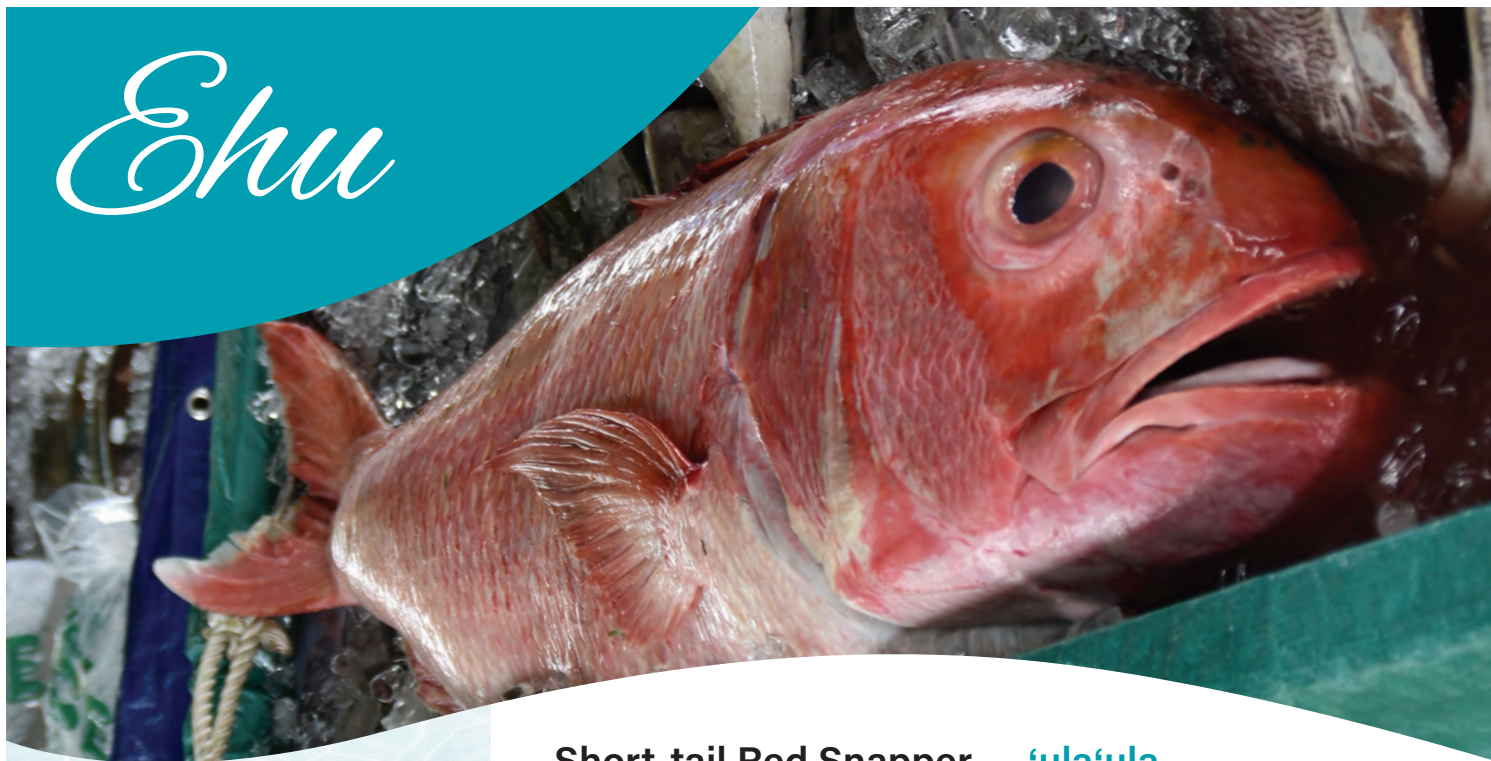


# Ehu



## LIFE HISTORY INFORMATION AND HAWAI'I STATE RECORD

## FISHERY INFORMATION

## LOCAL KNOWLEDGE

## CURRENT REGULATIONS

## COUNCIL MANAGEMENT

## STOCK STATUS



### Short-tail Red Snapper ▪ 'ula'ula *Etelis carbunculus*

The oldest known was 22 yrs and 20 in. ▪ Sexually mature at ~9 in. ▪ Commonly found near rocky bottoms in deep offshore waters of 20-100 fathoms. ▪ **HAWAI'I STATE RECORD:** 11 lbs 6 oz by Michael Matsunaga

Caught primarily with the vertical hook-and-line method, where weighted and baited lines are lowered and raised with electric, hydraulic or hand-powered reels.

Ehu is a preferred steamed fish, with a meat consistency similar to 'ōpakapaka.

**FEDERAL:** Annual catch limit | **HAWAI'I STATE:** Min size - 1 lb  
Non-commercial bag limit - 5 total of Deep 7 species

**Managing the bottomfish fishery has been difficult due to insufficient fishery data. However, with cooperation between state and federal management agencies and fishermen, the Deep 7 bottomfish annual catch limit increased from 178,000 pounds for the 2007-2008 fishing year to 492,000 pounds for the 2020-2021 fishing year.**

Not overfished;  
not experiencing overfishing



# Spicy Fish Soup

SERVES 8 AS A STARTER AND 12 AS A MAIN COURSE

## INGREDIENTS

4 tbsp	extra-virgin olive oil
2 tbsp	Cajun spice ( <i>recipe follows</i> )
1 lb	ehu, filleted
2 cans	stewed tomatoes ( <i>14.5 oz. can, organic or good quality Italian-style, stewed tomatoes</i> ), chopped or pulsed in food processor
8 cups	vegetable broth/stock, low sodium
2 tbsp	spicy spaghetti seasoning ( <i>commercial blend</i> )
2 tbsp	hot pepper sauce ( <i>preferably a Louisiana hot pepper sauce, such as Crystal, not Tabasco</i> )
½ tsp	Worcestershire sauce
2 cups	Trinity ( <i>recipe follows</i> )

### CAJUN SPICE:

½ tsp	garlic powder
½ tsp	onion powder
½ tsp	paprika
½ tsp	thyme

## DIRECTIONS

### CAJUN SPICE:

Blend and use as desired. Double or triple the ingredients and store in an airtight container in your spice cupboard.

### TRINITY:

Mince together equal amounts of celery, onion and red, yellow or orange bell peppers (*NOT green*).

1. Mix oil and Cajun spice in large zippered plastic bag. Marinate fish fillets for 10 minutes.
2. Broil fish in foil-lined pan, 3 minutes each side; set aside to cool.
3. In medium stock pot, combine tomatoes, water, spicy spaghetti seasoning, vegetable broth, hot pepper sauce and Worcestershire sauce. Bring to a simmer for about 15 minutes to incorporate flavors.
4. Gently flake fish with fork or by hand. Add fish and Trinity and simmer on low for 10 minutes.
5. Taste and correct seasonings; if too spicy, add 1/2 cup water, if more spice is desired, add Cajun spice to your own bowl. Serve hot.



*Recipe and Photo Courtesy  
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