

CAFE THOMPSON RECIPE

BROWN SUGAR-GLAZED SEA BASS

This delicious, easy-to-make sea bass fillet marinated in a sweet and savory brown sugar, soy and miso glaze, with a rich, golden and flaky finish, sits on a bed of charred baby bok choy and oyster mushrooms.

SERVES 6



INGREDIENTS

- 2 1/2 pounds sea bass
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 teaspoons scallions
- 2 tablespoons Dijon mustard
- 1/2 cup brown sugar
- 3/4 cup rice vinegar
- 1/2 cup soy sauce
- 2 teaspoons miso paste
- 2 teaspoons ginger, minced

DIRECTIONS

Preheat the oven to 425 F. Place the sea bass on a sheet pan. Sprinkle with salt and pepper. Roast 6 minutes. Remove from the oven.

In a pot, mix the remaining ingredients; bring just to a boil. Brush over the sea bass. Return the sea bass to the oven for 5 minutes. Remove from the oven and serve hot.

Side dishes

Creamy Polenta
Charred Baby Bok Choy
Oyster Mushroom

