

# Miso and Soy Chilean Sea Bass

## Ingredients

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- 1/3 c Sake
- 1/3 c Mirin
- 1/3 c Miso Paste
- 1/4 c Brown Sugar
- 3 T Soy Sauce
- 1 lb Sea Bass (about 1-inch thick)
- 2 T Green Onions (chopped)

## Instructions

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1. Whisk together sake, mirin, miso paste, brown sugar, and soy sauce in a bowl. Place sea bass in a large resealable plastic bag; pour marinade over fillets. Chill in the refrigerator for 3 to 6 hours.
2. Preheat the broiler and set the oven rack about 6 inches from the heat source. Prop the oven door to remain slightly ajar. Arrange fish on a baking sheet; discard marinade.
3. Broil sea bass in the preheated oven until fish flakes easily with a fork, 7 to 9 minutes. Sprinkle with chopped green onions to serve.