

# Braised Chilean Sea Bass with Tofu

## Ingredients

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- 1/4 t Dashi Granules
- 1 c Water
- 1/4 c Sake
- 1/4 c Mirin
- 3 T Soy Sauce
- 1/2 T Sugar
- 2 Ginger Slices
- 14 oz Tofu (firm, cut into 8 rectangles)
- 1 Chilean Sea Bass Fillet
- 4 Green Onions (cut into 1-inch lengths)

## Instructions

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1. In a pan oven over high heat, combine the dashi granules, water, sake, mirin, soy sauce, sugar and ginger and bring to a boil. Add the fish to the pan, in a single layer and cover with a crack open.
2. Reduce the heat to a simmer and cook for 12 minutes. Transfer the fish to a plate and increase the heat to bring the liquid to a boil. Add the tofu to the pan and cook, turning once, until the liquid reduces slightly and its flavor intensifies, 8 to 10 minutes.
3. Return the fish to the pan with green onions and continue cooking, basting constantly with a spoon, for 1 to 2 minutes. Remove from the heat, cover and let the fish sit for 10 to 15 minutes, so the fish absorbs even more flavor from the sauce.