

Nobu Style Black Cod (Sablefish)



Serves 4-6

Ingredients

- 2 lbs Sablefish skin on
- ½ cup soy sauce
- 1/3 cup white sugar
- ¼ cup Sake (Mirin or dry sherry as a substitute)
- 1 teaspoon minced garlic
- Juice of 1 lemon (extract seeds)
- ½ teaspoon freshly grated ginger
- Toasted sesame seeds (for garnish)
- Sliced green onions (for garnish)

Instructions

1. In a medium bowl mix/stir soy sauce, white sugar, Sake, minced garlic, lemon juice and ginger
2. Place in sauté pan, bring mixture to a rapid boil and reduce heat to a simmer stirring occasionally until the sauce thickens to a syrupy consistency
3. In oven, place top rack about 5 inches from the broiler coil. Turn on broiler
4. Brush Sablefish with sauce and place in broiler for 3 minutes
5. After 3 minutes remove sablefish and baste with sauce a second time

6. Place back into the broiler for 3 more minutes (this may smoke a bit) or until the fish reaches at least 135 degrees F
7. Remove the fish and garnish with toasted sesame seeds and green onion and serve
8. Recipe is perfect accompanied with Bok Choy or over an Asian style salad