

EPICUREAN ESSENTIALS

Miso & Ginger Red Snapper

- 2 T. mirin (sweet rice wine)
- 1 T. shiro miso (white miso)
- 1 1/2 t. fresh ginger, grated
- 2 scallions, sliced
- 1 whole red snapper (about 1 1/4#)

Preheat oven to 375 degrees F.

In a small bowl, combine the mirin, miso, grated ginger and sliced scallions.

Rinse the red snapper under cold running water and pat dry.

Cut a length of parchment or aluminum foil large enough to enclose the snapper for baking.

Place snapper on prepared parchment and rub the miso mixture all over the inside cavity of the fish. Stuff any remaining mixture in the cavity.

Fold parchment over the snapper and seal well so the steam and precious juices do not escape during baking.

Bake approximately 25-20 minutes or until fish flakes with a fork. Fantastic served with steamed rice and baby bok choy.

Serves 2.