

# Dean Fearing's Miso Glazed Fish

1/8 cup Sake  
1/4 cup Mirin

1 lb sea bass (from tail), black cod or salmon  
1 cup TJ's White Miso

Combine Mirin, Sake & Miso. Adjust consistency with water until it is able to coat the back of a spoon. Dredge fish through mixture. Marinate minimum 1 hour, up to 8 hours refrigerated. Season fish with salt and cook under hot broiler until desired doneness. Refrigerate any leftover miso glaze for future use. Serves 2.

**TJ's Tip:** *We have found Chef Fearing's "until desired doneness" to be about 6–8 min under the broiler. What you want is a slight char on the outside and medium rare on the inside. Play with times and distance from broiler to get that result. For this and every recipe, remember that every oven is different. Know your oven and adjust recipes accordingly.*



**TJ's Preston Royal**  
6025 Royal Lane #110  
214-691-2369

**TJ's HP/Oak Lawn**  
4212 Oak Lawn  
214-219-3474

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