

Roasted Miso Fish Recipe

Ingredients:

1 slice swordfish or cod fish

Seasonings:

1 tablespoon cooking wine

4 tablespoons miso paste

1 tablespoon sugar

Method:

Rinse fish well and dry with paper towel. Combine all the seasonings well together to make the sauce and marinate fish in sauce for 2 hours. Preheat oven and roast fish on rack with baking sheet at the bottom. Roast at 200 degrees Celsius for 20 minutes. Remove and brush the sauce over fish several times during roasting. Roast until brown and done, remove and serve.

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