



Cholula, Miso Marinated Sea Bass With Cholula Shrimp Sauce

WHAT'S NEEDED

Ingredients:

For the Sea Bass:

- 1ea. 8 oz. Chilean sea bass
- 2 oz. Cholula Original Hot Sauce
- 1 tsp. white miso
- ½ tsp. ginger, minced
- 1 oz. sesame oil
- ¼ cup water

For the Shrimp Sauce:

- 2 oz. Cholula Original Hot Sauce
- 2ea. 16-20 white shrimp, peeled, cleaned and diced
- 1ea. scallion, sliced
- 1 clove garlic, chopped
- ¼ tsp. ginger, minced
- 1ea. yellow tomato, skinned and diced
- 1 oz. olive oil
- 1 oz. Pernod liquor
- 4 leave purple basil, slivered
- Micro Shiso leaves for garnish
- salt and pepper
- 1 oz. butter

HOW TO MAKE

Preparation

Sea Bass:

1. In a bowl combine the Cholula Original Hot Sauce, miso, ginger, oil and water and blend.
2. Place the piece of sea bass in the bowl and let marinate for a few hours or even overnight for more flavor.
3. When marinated, place the fish on a wire rack and roast in a 400 degree convection oven until it is just about to flake away which should be about 20 minutes. Take out and let rest.

Shrimp Sauce:

1. In a 10-inch sauté pan add the olive oil and warm, add the scallion, garlic, ginger, yellow tomato and sauté for 2 minutes on low heat.
2. Add the Cholula Original Hot Sauce, Pernod, and shrimp; cooking until the shrimp are just done.
3. Season with salt & pepper, add the basil and butter and mix until all is incorporated, keep warm.

To plate: Place Sea Bass in the middle of the plate. Top the fish with the warmed sauce and garnish it with the Shiso leaves.

