

HOOKED ON FISH

Fresh. Simple. Sustainable.

Hong Kong Marinated Sablefish

Real Good Fish

4 (5-6 ounce) thick-cut sablefish fillets

2 bunches green onions, divided

½ cup soy sauce

6 tablespoons sugar (or substitute ¼ - ½ cup fresh orange juice after zesting, below)

¼ cup rice wine (sake) or white wine

1 tablespoon grated orange rind

Chop 1 bunch green onions and combine with next 4 ingredients in a shallow dish. Add the fish and marinate half an hour or up to 3 hours in the refrigerator, turning occasionally.

Trim remaining bunch of green onions, and place in a baking dish. Discard marinade or reserve it and boil down to use as sauce afterward, wipe fillets, and place atop green onions in dish.

Bake at 400° for 10 to 15 minutes or until the fish starts to flake.

Serve and enjoy!

Serves: 4

Check our website for more recipes:

<https://www.hookedonfishchicago.com/recipes>