

# Miso-Glazed Black Cod



## Ingredients:

- 2 Black Cod fillets
- 3 tbsp white miso paste
- 2 tbsp mirin
- 1 tbsp sake (optional)
- 1 tbsp sugar or honey
- 1 tsp soy sauce
- 1 tsp sesame oil
- Green onions and sesame seeds for garnish
- Lemon wedges (optional)

## Instructions:

- **Prepare the Miso Marinade:** In a small bowl, whisk together miso paste, mirin, sake (if using), sugar, soy sauce, and sesame oil until smooth.
- **Marinate the Cod:** Pat cod fillets dry and coat evenly with the miso mixture. Cover and refrigerate for 30 minutes to 2 hours for best flavor.
- **Cook the Cod:** Preheat oven to 400°F (200°C). Line a baking sheet with foil and lightly oil it. Place cod fillets on the sheet, skin side down, and bake for 12–15 minutes, or until the fish is opaque and flakes easily.
- **Optional Broil for a Glaze:** For a caramelized finish, broil for 1–2 minutes at the end, watching closely to avoid burning.
- **Serve:** Garnish with chopped green onions and sesame seeds. Serve with steamed rice, roasted vegetables, or a light salad. Add a lemon wedge for a bright citrus touch, if desired.