

Kalani's sea bass recipe in national magazine



Sea bass Kalani's style.
Photo/Matt Duckor/Bon
Appetit

Bon Appétit magazine has a section where readers may write in about a restaurant recipe they would like the publication to track down.

The April issue features one from Kalani's in South Lake Tahoe.

Betty Magan of Bass Lake wrote the magazine saying, "We're just back from Lake Tahoe, where we had the wonderful miso sea bass at Kalani's. I'm dying to make it!"

Here is the recipe *Bon Appétit* shared via Kalani's:

Miso-Yaki Sea Bass (2 servings)

The miso marinade lightly cures the fish, which results in a pleasantly firm texture and great flavor.

$\frac{1}{4}$ C sugar

2 T mirin (sweet Japanese rice wine)

2 T white miso (fermented soybean paste)

2 6-ounce skin-on black sea bass or branzino fillets, pin bones removed

1½ T vegetable oil, divided

Kosher salt, freshly ground pepper

4 C mixed salad greens

1 T balsamic vinegar

Ingredient info: Mirin and white miso are available at some supermarkets.

Preparation: Whisk sugar, mirin, and miso in a medium bowl to blend; add fish and turn to coat. Cover and chill, turning fish occasionally, at least 12 hours and up to 1 day.

Heat 1 tablespoon oil in a medium nonstick skillet over medium heat. Remove fish from marinade, scraping off excess; season with salt and pepper. Cook fish skin side down until dark brown and caramelized, about 4 minutes. Turn fish over and cook until just opaque in the center, about 3 minutes longer.

Meanwhile, heat remaining ½ tablespoon oil in a medium skillet over medium-high heat. Add greens and cook, tossing, just until wilted, about 1 minute. Season with salt and pepper; divide between plates.

Add vinegar to same skillet and cook, stirring constantly, until thickened, about 30 seconds; drizzle reduced vinegar over greens. Top with fish.

– *Lake Tahoe News staff report*