

# DAWN'S BROILED BLACK COD

*Prep:* 10 mins | *Total:* 20 mins  
*Serves:* 2

## INGREDIENTS

- 8-10 Ounces Black Cod
- 2 tablespoons Bragg's liquid Aminos (or soy sauce)
- 1 tablespoon white miso paste
- 1 teaspoon ginger, grated
- 1 teaspoon garlic, grated
- 2 teaspoons rice vinegar
- 1 teaspoon sugar
- 1 teaspoon sesame oil
- 1 scallion, thinly sliced

## DIRECTIONS

### MAKE GLAZE

Preheat oven to 400°F.

In a medium size bowl, combine the Bragg's amino acids, miso paste, ginger, garlic, rice vinegar, sugar, and sesame oil.

### PREPARE BLACK COD

Place the black cod on foil-lined sheet pan, skin side down. Pour glaze over the black cod until all of the flesh is covered.

### BAKE & SERVE

Bake the black cod at 400 degrees for 7 minutes, then turn on the broiler and broil for an additional 2-3 minutes until the fish is cooked through and a little caramelized

Garnish with sliced scallions.

