



Halibut with Miso Glaze

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 6 people
Ready in: 30 minutes

Fresh Seafood



3 lbs halibut fillet

Ingredients

1 cup white miso
1½ tbsp ginger, finely chopped
2 tsp garlic, chopped
½ cup Hoisin sauce
2/3 cup sugar
½ cup sake

Instructions

1. In a large mixing bowl, combine marinade ingredients. Marinate halibut for 2 hours or in the refrigerator overnight.
2. Broil the fish until miso glaze is nicely caramelized. Finish cooking in oven at 350 F/190 C until just done.