

A

black cod

Miso Yaki Alaska Black Cod [japan]

SERVES 10

Miso paste (Japanese fermented soybean paste), Saikyo or other white miso preferred	½ cup	<ol style="list-style-type: none"> 1. Whisk together the miso paste, sugar, mirin and sake. 2. Coat black cod with miso mixture and refrigerate for a minimum of 1 day. 3. Broil black cod until it browns and is cooked through, about 5-10 minutes.
Sugar	¼ cup	
Mirin (Japanese sweet rice wine)	¼ cup	
Sake (Japanese rice wine)	¼ cup	
Alaska Black Cod fillets, 6 to 8 oz.	10 ea.	

SUGGESTED ACCOMPANIMENT: Scallion and Wasabi Potato Cake

Γ

black cod

Garlicky Cilantro Alaska Black Cod [brazil]

SERVES 10

Garlic, smashed	1 cup	<ol style="list-style-type: none"> 1. Purée garlic, cilantro and olive oil in blender. 2. Marinate fillets in purée for 1 day. 3. Roast black cod at 350°F to desired doneness.
Cilantro	1 cup	
Extra virgin olive oil	½ cup	
Alaska Black Cod fillets, 6 to 8 oz.	10 ea.	

SUGGESTED ACCOMPANIMENT: Clay Pot Boiled White Rice

Σ

black cod

Pomegranate-Black Pepper Glazed Alaska Black Cod [ethiopia]

SERVES 10

Pomegranate molasses	¾ cup	<ol style="list-style-type: none"> 1. Mix molasses, pepper and garlic. 2. Sear black cod on presentation side, flip and brush with pomegranate glaze. 3. Transfer to 350°F oven and bake until cooked through. If desired, brush with additional glaze halfway through baking. 4. Sprinkle with chives.
Black pepper, coarsely ground	¼ cup	
Garlic, minced	¼ cup	
Alaska Black Cod fillets, 6 to 8 oz.	10 ea.	
Chives, minced	½ cup	

SUGGESTED ACCOMPANIMENT: Pistachio-Studded Couscous



black cod

Guajillo-Grilled Alaska Black Cod [mexico]

SERVES 10

Alaska Black Cod fillets, 10 ea. 6 to 8 oz.		1. Rub black cod with chile paste and olive oil. 2. Grill to desired doneness.
Guajillo chile paste	¼ cup	
Extra virgin olive oil	¼ cup	

SUGGESTED ACCOMPANIMENT: Smoky Tomato Rice



black cod

Smoky Pimenton and Sherry-Roasted Alaska Black Cod [spain]

SERVES 10

Alaska Black Cod fillets, 10 ea. 6 to 8 oz.		1. Season black cod to taste with salt and pepper; marinate in sherry and parsley.
Salt and pepper	to taste	2. Sear fillets on both sides, then bake in 350°F oven until cooked through and brown on edges.
Dry sherry	½ cup	3. Sprinkle with pimenton.
Parsley, chopped	¼ cup	
Pimenton (smoked Spanish paprika)	2 Tbsp.	

SUGGESTED ACCOMPANIMENT: Roasted Garlic Torta de Papa