**Miso Yaki Alaska Black Cod**  
*SERVES 10*

- Miso paste (Japanese fermented soybean paste), Saikyo or other white miso preferred
- Sugar ¼ cup
- Mirin (Japanese sweet rice wine) ¼ cup
- Sake (Japanese rice wine) ¼ cup
- Alaska Black Cod fillets, 6 to 8 oz.

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.

**SUGGESTED ACCOMPANIMENT:** Scallion and Wasabi Potato Cake

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**Garlicky Cilantro Alaska Black Cod**  
*SERVES 10*

- Garlic, smashed 1 cup
- Cilantro 1 cup
- Extra virgin olive oil ½ cup
- Alaska Black Cod fillets, 6 to 8 oz.

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.

**SUGGESTED ACCOMPANIMENT:** Clay Pot Boiled White Rice

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**Pomegranate-Black Pepper Glazed Alaska Black Cod**  
*SERVES 10*

- Pomegranate molasses ¾ cup
- Black pepper, coarsely ground ¼ cup
- Garlic, minced ¼ cup
- Alaska Black Cod fillets, 6 to 8 oz.
- Chives, minced ½ cup

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.

**SUGGESTED ACCOMPANIMENT:** Pistachio-Studded Couscous
## Guajillo-Grilled Alaska Black Cod

**Serves 10**

- **Alaska Black Cod fillets**, 10 ea.
- **6 to 8 oz.**
- **Guajillo chile paste**
- **Extra virgin olive oil**

1. Rub black cod with chile paste and olive oil.
2. Grill to desired doneness.

**Suggested Accompaniment:** Smoky Tomato Rice

## Smoky Pimenton and Sherry-Roasted Alaska Black Cod

**Serves 10**

- **Alaska Black Cod fillets**, 10 ea.
- **6 to 8 oz.**
- **Salt and pepper**
- **Dry sherry**
- **Parsley, chopped**
- **Pimenton (smoked Spanish paprika)**

1. Season black cod to taste with salt and pepper; marinate in sherry and parsley.
2. Sear fillets on both sides, then bake in 350°F oven until cooked through and brown on edges.

**Suggested Accompaniment:** Roasted Garlic Torta de Papa