

Sea Bass – Japanese Style:

¼ cup lite soy sauce
¼ cup Japanese Mirin wine
¼ cup brown sugar (not packed)
3 inches ginger root chopped (about 2 T of the kind in the jar
+ some chopped green onion

Combine in a big pan. Bring to a simmer then add **1 lb sea bass**, which has been cut into several pieces and cook for 5 minutes, reduce heat and continue to cook uncovered for 5 more minutes.

That's it, I usually turn the fish over while it's cooking so the sauce covers it. Serve with rice. It is SO easy and good even the kids will like it. Enjoy.