




Oven Roasted Sea Bass with Ginger and Lime Sauce

- 2 tbsp fresh lime juice
- 1 ½ tbsp soy sauce
- 1 tbsp chopped fresh cilantro
- 1 tbsp chopped peeled fresh ginger
- 1 tbsp minced shallot
- 5 tsp **B.R. Cohn Lime California Olive Oil**
- 2 6-ounce sea bass fillets (each about ¾ inch thick)

Preheat oven to 500°F. Mix first 5 ingredients and 3 tsp **B.R. Cohn Lime California Olive Oil** in small bowl. Season sauce with salt and pepper. Brush 9-inch-diameter glass pie dish with remaining 2 tsp **B.R. Cohn Lime California Olive Oil**. Arrange fish in prepared dish; turn to coat. Sprinkle fish with salt and pepper; spoon ½ tbsp sauce over each fillet. Roast fish until just opaque in center, about 12 minutes. Top fish with remaining sauce and serve.

 25 Minutes

 Serves 2

 Pairs with **B.R. Cohn Napa Valley Sauvignon Blanc**

B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.



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