

# Gochujang Striped Bass

Adapted from *Kerri Heffernan/The New York Times*

Serves 4:

## Ingredients

2-2 pound whole fish: striped bass, black sea bass, snapper

3/4 cup Gochujang\*

2 tablespoons minced thyme leaves

6 minced garlic cloves

1/3 cup heavy cream

1/2 cup water for pan

4 tablespoons canola oil

1 1/2 teaspoons red wine vinegar

kosher salt and freshly ground black pepper

*\*substitution: 2/3 cup chili garlic sauce & 2 tablespoons Sriracha*

## Preparation

Bring the fish to room temperature before preparing.

Preheat the oven to 375 degrees.

In a medium bowl, whisk together Gochujang with thyme, minced garlic and heavy cream.

Pat the fish dry with a paper towel.

Place fish in small roasting pan or large sauté pan, belly down, using their collar bones to prop them up.

Brush about half of the Gochujang mixture over the tops and sides of each fish.

Add 1/2 cup water to the bottom of the pan--this will help steam the flesh.

Place in the oven and roast for 18 to 20 minutes.

The flesh should be almost completely opaque; use a knife to gently prod beneath the skin to check.

Make the sauce: add canola oil and red wine vinegar to the leftover Gochujang mixture.

Season to taste with kosher salt and freshly ground black pepper. Spoon into a small bowl for the table.

Let the fish rest for a couple of minutes before filleting.

Use a sharp knife and a flexible metal spatula to lift the fillets off the central spine.

If all else fails (as is often the case for me), a large spoon can help remove the flesh from the bones.

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