

# MOROCCAN SEA BASS

**SERVES 4**

**PREPARATION TIME 10 MINUTES**

**COOKING TIME 15 MINUTES**

*This spicy dish is equally good when made with snapper or cod.*

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| <b>4 sea bass fillets, 6 ounces each</b> | <b>1/2 cup dry white wine</b>    |
| <b>4 tablespoons butter</b>              | <b>3 tablespoons soy sauce</b>   |
| <b>1/2 cup chopped onion</b>             | <b>3 tablespoons chili sauce</b> |
| <b>2 cloves minced garlic</b>            | <b>1 teaspoon dry dillweed</b>   |
| <b>2 teaspoons curry powder</b>          |                                  |

Preheat oven to 450 degrees. Rinse the fillets and pat dry. Arrange on a piece of foil in a shallow roasting pan. Set aside.

Melt the butter in a small frying pan. Sauté the onion and garlic until the onion is limp. Stir in the curry powder and cook for a few minutes. Add the wine, soy sauce, chili sauce, and dillweed. Stir and cook until hot. Brush the fish generously with the sauce.

Bake the fish, uncovered, for about 15 minutes or until it flakes. Brush with the baste several times while cooking.