

Lime & Booze Sea Bass with Salsa

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Sea bass and lime, tequila and grand marnier combine in this deliciously different sea bass recipe. The sea bass is marinated for a couple of hours, before being pan fried and served with a freshly made spicy salsa. Serve with potatoes or bread to mop up all the juices.

Ingredients:

175ml lime juice
100ml Grand Marnier
75ml tequila
4 tbsp. olive oil
3 garlic cloves, peeled and minced
Salt and pepper
800g sea bass fillets, skinned, boned and prepared
3 tomatoes
1 small red onion
1 small green chilli
1 small handful freshly chopped coriander
Pinch of sugar

Directions:

1. Prepare the salsa: Dice the tomatoes, red onion and chilli, removing the seeds if you don't like them. Stir together in a bowl with the coriander, sugar and a pinch each of salt and pepper. Set to one side.
2. Combine the lime juice, Grand Marnier, tequila, oil, garlic cloves and salt and pepper. Put the sea bass fillets in the marinade and cover with cling, then leave for a couple of hours, turning once whilst marinating.
3. To cook, sluice off the extra marinade and pat the fillets dry. Brush with a little more oil, then fry on a griddle pan over a medium heat for 8-10 minutes, turning once during cooking until flaking.
4. Put the marinade in a small saucepan and boil for a couple of minutes, then spoon over the fillets along with the salsa to serve.

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