



Miso-Glazed Black Cod

Let's begin by gathering our ingredients for Miso-Glazed Black Cod:

Ingredients:

- 1 side of black cod
- 1 teaspoon ginger juice
- 2 tablespoons mirin
- 2 tablespoons miso
- 2 teaspoons sugar

Put 2 tablespoons miso, 2 tablespoons mirin, 1 teaspoon ginger juice and 2 teaspoons sugar in a ziploc bag. Swish around to combine ingredients.

Add fish to bag and coat. Press out air, seal and store in fridge. Marinate for 8 to 48 hours.

When ready to cook, grill on low, skin side down with grill lid closed as much as possible for 10-15 minutes. Fish is done when it becomes flaky.

Plate to serve and enjoy!