



Horseradish Encrusted Sea Bass

Ingredients:

**16 oz. fresh ground horseradish
2 T heavy cream
1 ½ lb Chilean Sea Bass
½ C breadcrumbs
1 chopped shallot
1 C white wine
3 T olive oil for frying
salt & pepper to taste**

Instructions:

Rinse fish & pat dry. In one bowl mix cream & horseradish. Put breadcrumbs in another bowl. Dip fish into horseradish then into crumbs and then again into the horseradish. Heat oil and fry fish for 2 minutes on each side, carefully turning the fish. Remove fish and place on plate. Remove most of the oil from frying pan, return pan to heat. Add chopped shallot and sauté for 2 minutes. Add wine, and bring to boil letting it reduce by half. Return the fish, cover and let fish heat in sauce for 2 minutes. Remove from heat and serve.