

## Baked Bass with Herbed Bread Crumbs

Dinner At Home | November 2004



- 6 FRESH OR FROZEN SEA BASS FILLETS, CUT 1-INCH THICK (ABOUT 2 LBS.)
- KOSHER SALT AND GROUND BLACK PEPPER
- 1/4 CUP DRY WHITE WINE
- 1 CUP SOFT BREAD CRUMBS
- 1 TBSP. FINELY SHREDDED LEMON PEEL
- 1 TBSP. SNIPPED FRESH PARSLEY
- 1 TBSP. SNIPPED FRESH CHIVES
- 1/4 TSP. KOSHER SALT
- 1/8 TSP. FRESHLY GROUND BLACK PEPPER
- 2 TBSP. BUTTER, MELTED

Thaw fish, if frozen. Rinse and pat dry with paper towels. Season both sides of fish with salt and pepper. Arrange fish in a single layer in a 15×10×1-inch baking pan. Pour wine into bottom of the pan; set aside.

Combine bread crumbs, lemon peel, parsley, chives, salt, and pepper in a medium bowl. Stir in butter until combined. Spoon mixture atop fish in pan.

Bake in a 400° oven about 20 minutes or until fish flakes easily when tested with a fork. Transfer fish to a serving platter. Makes 6 servings.