

# Red Snapper with Ginger Sauce

Serves 4

- >4 red snapper fillets
- 1/2 c. milk
- 2 Tbsp. rice wine vinegar
- 2 Tbsp. mirin
- 1 green onion, sliced
- 1 1/2 Tbsp. minced fresh ginger
- 1 tsp. sugar
- 1/4 c. flour
- 1/4 c. sesame seeds
- 1 Tbsp. canola oil
- 1 Tbsp. butter

While red snapper soaks in milk, make ginger sauce. Whisk together: rice wine vinegar, mirin, green onion, ginger & sugar. Set aside. On a plate, mix together flour and sesame seeds. Drain the fillets and dredge in dry mixture. Heat oil in a large *sauté pan*; *add butter to melt. Brown filets on both sides. Serve with ginger sauce.*

*Accompany with Cooper-Garrod Viognier*