



## THE BUTCHER SHOPPE

# Macadamia Encrusted Sea Bass

## Ingredients

1/2 cup chopped macadamia nuts  
1 tsp. olive oil  
2 cloves minced garlic  
1/2 tsp. black pepper  
1/4 cup bread crumbs  
1 lb. fresh sea bass  
salt and pepper to taste

## Preparation

In food processor, combine nuts, bread crumbs, olive oil and black pepper. Process until smooth. Preheat oven to 350° F. Season fish with salt and pepper. Heat 1 Tbsp. olive oil in skillet over medium heat. Sear sea bass on both sides and remove from heat. Place fish on broiler pan and heat until cooked through. Cover sea bass with macadamia crust and return to oven until crust browns.