

# Spicy Soy-Ginger Grilled Striped Bass

## Ingredients

1 lb Striped Bass Fillets	1/2 tsp red pepper flakes
2 tbsp soy sauce	1/4 cup canola oil
2 tbsp lemon juice, divided	Kosher salt & fresh black pepper
1 1/2 tsp sugar	1 tbsp extra virgin olive oil
1 1/2 tsp minced fresh ginger	1 bunch asparagus
1 1/2 tsp powdered ginger	

## Directions

In a blender, combine soy cause, 1 tbsp lemon juice, sugar, fresh & powdered ginger, and red pepper flakes and blend to combine. While blender is running, slowly pour in oil and continue blending until emulsified, about 30 seconds. Spread asparagus on rummed pan and pour half of marinade of it and toss to coat. Reserve remaining marinade.

Prepare grill for direct, high-heat grilling. Season fish on both sides with salt and pepper and drizzle with olive oil and remaining lemon juice. Lightly oil grill grates and put fish on, skin side down. Grill 3 minutes per side or until fish is opaque and cooked through. Meanwhile, grill asparagus till done.

Remove fish to plate and drizzle with remaining marinade. Serve with grilled asparagus.

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