

# NORTH PACIFIC WRAP

## INGREDIENTS

1 Halibut fillet  
Miso sauce  
1 cup White Mame miso paste  
1 cup Mirin (Japanese Sweet  
rice Wine)  
1/2 cup sake  
2 tablespoons of honey  
1/2 cup of Kombu cut in 1/4  
inch sizes

Rehydrate Kombu blades by soaking until is pliable and dry off excess water with kitchen towel. Wrap the blade around the halibut fillet and grill.

## DIRECTIONS

Gather all ingredients in a saucepan. Wisk all together and bring the sauce to boil over medium heat. Once bubbling reduce heat to low and simmer for 20 min until thickened. This miso sauce can be kept in airtight container and store in the refrigerator for up to 2 months.

Open the blades and serve with a squeeze of lemon and miso sauce.