

# Sea Bass with Pomegranate Reduction Sauce

Recipe By *Nechama Norman*



Cooking and Prep:  45  
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Serves:  6

No Allergens

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat, Shavuot, Rosh Hashanah, Nine Days, Passover

**Diet:** Gluten Free, Low Fat, Low Carb, Pescetarian

**Source:** Whisk by Ami Magazine

At our photo shoot, Esti (the photographer), who is not a fish lover, kept taking little coffee breaks to sneak another sample of this recipe. She also had anyone who was in her house that day sample a piece. I knew it had really hit home when I got a text from Esti that night asking for the ingredients ASAP because she was in the store. She also made sure to let the store owner know that he would need to put in a bigger order of Pom juice because everyone had to make this recipe. Thanks, Mom, for another great hit!

## Ingredients (8)

### Pomegranate Reduction Sauce

- 2 cups pomegranate juice
- 2 tablespoons **Bartenura Balsamic Vinegar**
- 2 tablespoons sugar

1 teaspoon **Gefen Vanilla**

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## Sea Bass

6–8 (4-oz.) slices sea bass

salt, for sprinkling

black pepper, for sprinkling

4 limes, thinly sliced

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## Start Cooking

### Prepare the Pomegranate Reduction Sauce

1. Combine juice, balsamic vinegar, sugar, and vanilla in a saucepan over medium–high heat. Bring to a boil and stir until mixture begins to thicken and reduce, about 20 minutes.
2. Place in squeeze bottle and refrigerate. Mixture will still look loose and will thicken as it cools.

#### Note:

Sauce can be prepared ahead.

### Prepare the Sea Bass

1. Preheat oven to 425°F.
2. Pat fish dry and sprinkle with salt and pepper. Place thin slices of lime on top and bake for 15 minutes.
3. Drizzle with pomegranate reduction sauce.