

Grilled Striped Bass with a Grilled Tomato-Onion Sauce

by *Wayne Phillips*

Grilling adds a wonderful flavor to fish and vegetables, and it lets you escape the heat of the kitchen.

Ingredients

(for four servings)

- ✓ Boneless, skinless striped bass fillets
- ✓ 6 Roma tomatoes
- ✓ 1 large sweet onion
- ✓ 4 cloves roasted garlic
- ✓ Extra-virgin olive oil
- ✓ Salt and pepper to taste

Procedure

Cut the tomatoes in half. Slice the onions into quarter-inch slices. Drizzle the vegetables with olive oil. Grill until they begin to char, and then let them cool. Add tomatoes, onion and garlic to a food processor and pulse briefly. Add a quarter-cup to a half-cup of extra-virgin olive oil. Season the sauce with salt and pepper. Pulse until the ingredients are combined but the sauce still has some texture. Drizzle olive oil on the striped bass and grill the fillets. Season with salt and pepper once grilled.

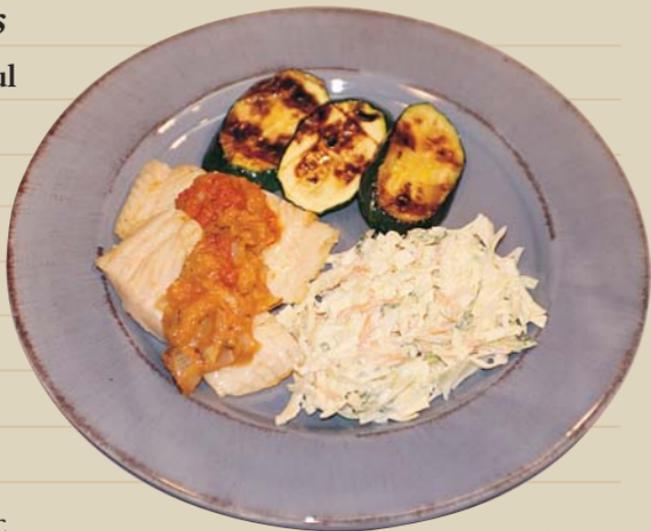


photo-Wayne Phillips

Serve

Ladle the sauce, either heated or at room temperature, over the fish. Since the grill is on, why not grill some vegetables like zucchini, asparagus, mushrooms or potato wedges to serve with the bass? A crunchy coleslaw is perfect for a warm summer day.

Hints

Grill the tomatoes and onions until they are slightly charred. The charring gives a terrific smoky flavor to the sauce. You can also thin the sauce with some chicken or fish stock, if you wish, to lessen the amount of olive oil used.