

## **BAKED SEA BASS**

(I remember how to make this by remembering “The Three ‘T’s” - thyme, turmeric, and tomatoes.)

1 pound good sea bass, soaked in fresh lemon juice for 30 minutes.

Rinse off fish. Put into over-proof baking dish.

Put 1 T. olive oil and 1 T. fresh lemon juice on the fish.

Rub between palms to grind up 2 T. dried lemon thyme. (4 T. fresh if you have that).

Rub 1 t. ground turmeric between palms as you sprinkle over fish.

Put 1/3 cup of tomatoes or salsa on top of fish.

Bake for 10 minutes at 350°. Then broil for 5 more minutes.

***Delicious***

