

SEA BASS WITH HERBS AND TOMATOES

PAIR WITH CORRALITOS PINOT NOIR

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INGREDIENTS

- 1 pound tomatoes, peeled, seeded, and sliced
- 1 large onion (1/2 pound), sliced into thin rings
- 1 garlic clove, crushed, peeled and coarsely chopped
- Sprig of thyme
- 4 small fresh savory sprigs, or a pinch of dried savory
- 2 bay leaves
- Salt and pepper
- 6 tablespoons olive oil
- 1½ pounds Sea Bass
- ½ cup Ridge Grenache Blanc
- Dried bread crumbs

INSTRUCTIONS

Preheat the oven to 400 degrees F

Choose an oven dish just large enough to hold the sea bass, laid side by side if multiple pieces, about 4 inches deep. Layer half the tomato slices on the bottom, press half the onion rings on top, scatter with half the garlic, half the thyme, 2 sprigs of savory and a bay leaf, season with salt and pepper, dribble olive oil back and forth over the surface, and press the sea bass into place on this bed. Dribble more olive oil over the sea bass, season with salt and pepper, scatter over the remaining garlic and the onion slices, then the remaining herbs. Press the remaining tomato slices over the surface, pour over the white wine, dribble over a bit more olive oil, season the surface with salt and pepper, sprinkle generously with bread crumbs, dribble olive oil crisscross across the surface, and put the dish in the oven. Lower the oven setting to 325 degrees F and bake for 45 minutes. Serve hot or tepid.



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