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# Pan Seared Hybrid Striped Bass with Apple Bourbon Sauce

*Sendik's Fine Foods*

*Internet Address: Access our online cookbook at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com)*

Servings: 4

Preparation Time: 5 minutes

Start to Finish Time: 20 minutes

**2 pounds Hybrid Striped Bass fillets**

**salt and pepper, to taste**

**1/4 cup flour**

**2 tablespoons olive oil**

**1 teaspoon olive oil**

**1 teaspoon shallots, minced**

**1 teaspoon garlic, minced**

**2 apples, sliced with skin on**

**1/4 cup Buffalo Trace bourbon**

**1/2 cup heavy cream**

**1/2 stick butter**

Prepare the fillets by removing the skin. Season the fish with salt and pepper and dredge in flour. Shake off the excess flour. Heat a heavy sauté pan to medium-high heat. Add two tablespoons of olive oil. Pan sear the bass by placing the skin side up in the pan. Let sear for two minutes and turn fillet. Place entire pan in a 350 degree oven for 10 minutes.

In a sauce pan, sauté shallots, garlic and apple slices in a teaspoon of olive oil. Stir for three minutes. Remove from heat and add the bourbon. Add the heavy cream and return the pan to the heat. Simmer for five minutes or until the sauce becomes thickened. Slowly add pieces of butter while whisking. Incorporate all of the butter and remove from heat.

Remove fish from the oven and plate. Top with apple bourbon sauce.

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**Seafood Entrees**