

Caribbean Butterfish in Butter Sauce

Yield: 4 min
Total Time: 32 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-miso-butterfish-recipe>

Ingredients:

- 2 whole butterfish scaled, washed and patted dry
- salt
- freshly ground black pepper
- 1 tablespoon canola oil
- 2 tablespoons unsalted butter divided
- 1 cup onions sliced
- 3 sprigs fresh thyme
- 1 clove garlic crushed
- hot pepper Sliced, to taste
- 2 cups water at room temperature
- 1 green onion thinly sliced, both the white and green parts