Sesame-Crusted Fish With Butter and Ginger Sauce, [**MARK BITTMAN**](https://cooking.nytimes.com/44138984-mark-bittman/my-recipes)

**YIELD**4 servings

 **1** **cup sesame seeds**

**4** **skinless fillets like black sea bass or red snapper, 6 ounces each**

 **Salt and freshly ground black pepper**

**3** **tablespoons neutral oil, like corn or canola**

**2** **tablespoons butter**

**1** **tablespoon peeled and minced fresh ginger**

**2** **tablespoons soy sauce**

Preheat oven to 200 degrees. Heat large, heavy skillet over medium heat. Put seeds on plate. Season fillets with salt and pepper and turn in seeds, patting to coat fillets as fully as possible with seeds. Add oil to skillet and when it shimmers add fillets.

1. Brown fish on 1 side for a couple of minutes, then brown on other side for a minute or two. Remove skillet from heat, transfer fish to plate (even if not done) and place plate in oven.
2. When skillet has cooled slightly, put over medium heat. Add butter, and when it melts add ginger. About 30 seconds later, add soy sauce and 1/4 cup water and stir to blend. Return fillets to skillet, along with accumulated juices.
3. Turn heat to medium and cook fillets for about 1 to 3 minutes until desired doneness, turning 3 or 4 times. (If the pan dries out, add 2 or 3 tablespoons water.) Fish should be done when a thin-bladed knife meets little resistance at fillet's thickest point. Serve pan juices over fish.