

Steamed Fish with Ginger

Ingredients

- 1 Ginger (1-inch piece, peeled and cut into matchsticks)
- 2 clv Garlic (thinly sliced)
- 6 Scallions (sliced)
- 4 White Fish Fillets (6 oz each, striped bass or halibut)
- 4 t Sesame Oil
- 2 T Soy Sauce
- 2 T Chinese Rice Wine
- 1/3 lb Snow Peas (trimmed)
- 2 T Vegetable Oil
- 0 ds Salt
- 0 ds Ground Black Pepper
- 0 ds Sugar

Instructions

1. Set a large bamboo or metal steamer basket over a skillet of simmering water over medium heat.
2. Crush the ginger slices and scallions on a plate that will fit inside the steamer. Score the fish skin a few times with a knife; season with salt and pepper. Place the fish skin-side up on the plate, drizzle with 2 teaspoons sesame oil and sprinkle with the sugar. Put the plate in the steamer. Mix the soy sauce and rice wine and pour over the fish.
3. Cover and steam the fish until just cooked through, 6 to 12 minutes, depending on the thickness. Carefully remove the hot plate. Add the snow peas to the steamer, season with salt, cover and cook until bright green, 1 to 2 minutes.
4. Transfer the fish to a platter, spoon the juices

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on top and sprinkle with the remaining scallions. Heat the remaining 2 teaspoons sesame oil and the vegetable oil in a skillet over high heat. Add the remaining ginger and cook until it begins to brown. Pour the hot oil over the fish.