Westlake Vinegar Fish

Ingredients

1 3/4 lb Whole Fish
1 T Rice Wine
2 T Ginger (fine cut strips)
3 T Soy Sauce
4 T Black Vinegar
3 T Brown Sugar
1/2 t Salt
1 c Chicken Broth (or fish liquid)
2 T Water
1/4 t Sesame Oil
2 T Green Onion (fine cut strips)
1/2 T Cornstarch

Instructions

1.Remove the scales and clean the fish. If fish is thick, butterfly it. Make a couple of slashes on the thickest part of the body to help fish cook faster. Put the fish on a heat-proof plate and scatter ginger strips under and over the fish. Pour the wine all over the fish.
2.Steam the fish for 10-12 minutes depending on the thickness of the body. Test with a fork by flaking the thickest part of the body. If it flakes off easily from the bone, fish is done. Do not over cook.
3.After fish is steamed, cover to keep warm. Put soy sauce, vinegar, sugar, and salt, into a small pot and cook over low flame, stirring to dissolve the sugar. When sugar is dissolved, add chicken broth (or liquid from steamed fish) to the sauce.

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When sauce boils, mix cornstarch with water and add to the sauce. Stir well until sauce becomes shiny and thickened.
4.Add sesame oil to the thickened sauce and pour it over the steamed fish. Sprinkle the green onion strips on the fish. Serve hot.