

# Chinese Fish Broth

## Ingredients

---

- 1 Striped Bass
- 2 T Vegetable Oil
- 5 Ginger Slices
- 1 t Salt

## Instructions

---

- 1.Put oil in a wok. Heat up the oil over high heat. Fill another pot with water and add ginger slices and salt then bring to a boil.
- 2.Put the cleaned fish in the wok and fry over medium heat until it is cooked all the way through to a golden brown.
- 3.Transfer fried fish onto a paper towel to soak up any excess oil.
- 4.Place the fried fish into a boiling pot of water. Cook on high heat for a few minutes until the water boils again. Skim off any foam on the surface.
- 5.Boil soup for 15 minutes. Broth is done and other vegetables or meat can be added.