

Fish Congee

Ingredients

3/4 c Rice
8 c Water (plus 2 tablespoons)
2 Ginger (2-inch pieces)
1/4 c Rice Wine
2 t Salt (plus 1/4 teaspoon)
1/4 t Sesame Oil
1 lb White Fish (cut into chunks)
1/4 t White Pepper
1 t Soy Sauce (plus 2 tablespoons)
2 T Vegetable Oil
1/4 t Sugar
2 Eggs
4 Green Onions (sliced)
1/4 c Cilantro (chopped)

Instructions

1. Take one piece of ginger and cut into large chunks. Place rice into instant pot insert and wash in several changes of water and drain.
2. Add ginger chunks, 2 tablespoons rice wine, 1 teaspoon salt, and 7 cups water to the pot. Stir to mix. Close lid and make sure pressure valve is locked. Cook on High Pressure for 35 minutes. Once timer goes off allow for natural release about 20 minutes. Check the valve and open the lid carefully.
3. Meanwhile, in a medium bowl add fish. Season fish with sesame oil, 1 teaspoon salt, white pepper, 2 tablespoons rice wine, and 1 teaspoon soy sauce then set aside.
4. Take the second piece of ginger and julienne it finely. Julienne the white parts of the green

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onions and set aside.

5.Heat a small saucepan to medium heat and add oil. Add the ginger and let it brown lightly, about a minute. Then add the white parts of the green onions. Next, add your 2 tablespoons soy sauce, 1/4 teaspoon salt, 1/4 teaspoon sugar, 2 tablespoons water. Cook until the green onions are wilted, about 30 seconds then take it off the heat and set aside.

6.Add 1 cup water to the instant pot then press sautÃ© button on low and stir congee. Add the fish and cook until the fish flakes easily, about 5-10 minutes. Add the soy sauce mixture in the pan and mix well. Add eggs breaking them apart then add green onions and cilantro. Serve immediately.