

# Cantonese Steamed Fish

## Ingredients

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- 1 White Fish Fillet
- 2 Green Onions
- 1 Ginger Piece (1 1/2 inch, julienned)
- 1/4 c Cilantro (chopped)
- 2 T Soy Sauce
- 1/4 t Salt
- 1/4 t Sugar
- 2 T Water
- 2 T Vegetable Oil

## Instructions

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1. Combine the soy sauce, salt, sugar and water into a small bowl and mix well. Set aside.
2. Fill steamer pot with water and bring to a boil. Carefully lay fish out onto a heatproof plate. Carefully place your fish into the steamer and cover and steam for about 10 minutes. To check for doneness use a butter knife and cut, if it easily cuts through to the bottom of the plate your fish is done. Turn off the heat. Carefully remove the plate and drain any remaining water off.
3. Spread the cilantro and about one third of the scallion (use the green portions), directly onto the steamed fish.
4. Heat a small saucepan to medium to high heat and add oil. Add the ginger and let it brown lightly, about a minute. Then add the rest of the

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scallions. Next, add your soy mixture to the saucepan and keep the heat on high to keep everything sizzling. Cook until the scallions are wilted – about 30 seconds. Take it off the heat and spoon the entire mixture over the fish. Serve immediately.