

Fish in Wine Sauce

Ingredients

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| 1 lb White Fish Fillets (cut into large cubes) | |
| 3 T Vegetable Oil | 2 Egg Whites |
| 4 T Cornstarch | 1 Ginger (4-inches, thinly sliced) |
| 4 Green Onions (cut into 1-inch lengths, whites and greens separated) | 1 c Wood Ears (soaked, cut into bite-sized pieces) |
| 1 t Sugar | 1/4 c Rice Wine |
| 1/2 c Chicken Broth | 2 t Sesame Oil |
| 1/4 t Ground Black Pepper | 1 t Salt |
| 1/4 c Cilantro (chopped) | 1 t Chicken Bouillon Powder |

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Instructions

1. In a medium bowl add fish, egg whites, 2 tablespoons cornstarch, 1 teaspoon salt, and 1/4 teaspoon pepper. Leave it to marinate for 5 minutes before cooking.
2. In a small bowl mix rice wine, sugar, sesame oil, dash of salt and pepper, chicken broth, bouillon, and 2 tablespoons of cornstarch, set aside.
3. Heat up 2 tablespoons oil in a wok on medium heat and add the fish. Cook undisturbed for 1 minute then flip and cook for 1 minute. Remove the fish carefully with a slotted spoon to a large bowl.
4. Add 1 tablespoon of oil to heat then add ginger and green onion whites and stir fry till fragrant for about 30 seconds. Toss in the fungus and stir fry for 2 minutes.
5. Add mix the bowl with seasonings then add it to the pan along with the fish and green onion greens. Stir gently to combine well with the sauce. Simmer the fish for 1-2 minutes until they are cooked through. Turn off heat and garnish with cilantro. Serve immediately with rice.