

# Fish in Wine Sauce

## Ingredients

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1 lb White Fish Fillets (cut into	large cubes)
4 T Corn Starch	2 T Vegetable Oil
2 Egg Whites	1 Ginger (4-inches, thinly sliced)
4 Green Onions (cut into 1-inch	lengths)
1 c Wood Ears (soaked, rinsed and	drained)
1/4 c Rice Wine	1 t Sugar
2 t Sesame Oil	1/2 c Chicken Broth
1 t Salt	1/4 t Ground Black Pepper
1 t Chicken Bouillon Powder	

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## Instructions

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1. In a medium bowl add fish, egg white, 2 tablespoon corn starch, 1 teaspoon salt, and 1/4 teaspoon pepper. Leave it to marinate for 5 minutes before cooking.
2. In a small bowl mix wine, sugar, sesame oil, dash of salt and pepper, chicken broth, bouillon, and 2 tablespoons of corn starch, set aside.
3. Heat up oil in the wok to medium heat and blanch the fish for 2 minutes. Remove the fish carefully with a slotted spoon, drain the oil well, and keep warm.
4. Add ginger and green onion and stir fry till fragrant. Toss in the fungus and stir fry for 1-2 minutes.
5. Add in the bowl with seasonings and stir fry until the sauce starts to thicken. Return the fish to the pan and stir gently to combine well with the sauce. Simmer the fish for 1-2 minutes until they are cooked through. Serve immediately.