

Fish and Pickled Vegetable Soup

Ingredients

2 c Pickled Mustard Greens	(chopped)
4 Green Onions (chopped)	1 Ginger (2-inch piece, sliced)
6 clv Garlic (sliced)	1 t Sichuan Peppercorns
6 Dried Chili Peppers (broken in	half)
2 t Rice Wine	1 t Salt
1 t White Pepper	2 T Vegetable Oil
1 t Sugar	2 c Fish Stock
2 t Chili Oil	2 White Fish Fillet (sliced)
2 c Water	1 t Fish Sauce

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Instructions

1. In a medium bowl add rice wine, 1 teaspoon salt, and white pepper, add fish and mix well. Marinate for at least 5 minutes.
2. Heat up a pot to medium heat and add 2 tablespoon oil. Add ginger, garlic, sichuan peppercorns and chili pepper then saut   for about 10 seconds.
3. Add pickled vegetable and white part of green onions, and saut   about 20 seconds.
4. Add sugar, water, and fish stock. Turn the heat to high and bring to a boil.
5. After it boils, turn the heat down to medium and let vegetables cook about 2 minutes.
6. Add fish pieces and turn the heat to high, and cook about 3 minutes. Add green onions, chili oil, fish sauce, salt and white pepper to taste.