

1. Steam Fish

By John Wong
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Yield

4 servings

Ingredients

1 whole fish
9 slices of ginger
3 shoots of chive cut into 3 inches long
4 pieces of garlic minced
1/4 cup of oil
6 teaspoons soy sauce

Directions

1. Boil water in a pot.
2. Put the fish on a plate. Put 3 pieces of ginger on the bottom of the fish, 3 pieces of ginger inside the fish, and 3 pieces of ginger on the top of the fish.
3. Put the fish plate into the pot with boiling water for 12 minutes.
4. In a fry pan, heat oil with high heat. When oil is heated, put in minced garlic. When garlic turns golden brown, added chives. Quickly stir the chives, and it is done.
5. Pour the heated oil, garlic, and chives evenly on the cooked fish.
6. Put 6 teaspoons soy sauce evenly on the fish.