

Carps Dry Stewed Recipe

Ingredients: Serves 4

6 pieces little carps
4 tablespoons light soy sauce
1 tablespoon Chinese cooking wine
10 stalks scallion
1 tablespoon shredded ginger
½ tablespoon sugar
2 teaspoon either white or black vinegar
1 teaspoon sesame oil

Method:

Clean the fish, soak in light soy sauce for 5 minutes, drain. Deep-fry in hot oil until crispy. Heat 2 tablespoons oil to fry scallions (cut each one into two sections) until brown, add ginger shreds, light soy sauce (remaining from earlier soaking the fish), wine, sugar and vinegar. Pour in 3 cups hot water, put fish into wok, stew for about an hour over low heat. Remove fish to a plate. Turn to high heat, cook until the liquid is reduced, splash sesame oil, serve. This dish taste better after gets cold.

NB: You may use any kind of small size fish. Add more vinegar and cook for a longer period of time will soften the small bones.

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