

Clear Steamed Sea Bass Recipe

(Ching Jing Seh Bon)

Ingredients:

One 1 kg sea bass, striped bass, flounder, or red snapper, cleaned thoroughly, intestines and extra fat removed, washed inside and out, and dried well

2 liter boiling water

2 tablespoons white peppercorn oil or peanut oil

3 scallions, trimmed and finely sliced

1½ tablespoons fresh coriander (cilantro) leaves, finely sliced

For the marinade:

2 teaspoons Chinese white rice vinegar or distilled vinegar

1 teaspoon salt

1½ teaspoons sesame oil

2 tablespoons soy sauce

1 tablespoon fish sauce (optional)

2 tablespoons Chinese white rice wine or 1½ tablespoons gin

2 tablespoons julienned fresh ginger

Method:

In a bowl, combine all the marinade ingredients. Coat the fish inside and out with the marinade. Place in a steamproof dish and marinate, refrigerated, for 15 minutes. Place the boiling water in a wok and place a rack over but not touching the water. Place the fish in the dish on the rack, cover the wok, and steam on high heat for 25 to 30 minutes or until a chopstick can be inserted easily into the flesh. (If flounder is used, the steaming time will be about 15 minutes). If the fish is too large, it may be cut in half, though it is preferable aesthetically to keep it whole. Turn off the heat, remove the fish in the dish from the wok, place the finely sliced coriander leaves and scallions on the fish and pour hot white peppercorn oil over it, and serve.

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