

## West Lake Fish Recipe

**Ingredients:** Serves 4

Center part of grass carp (about 500g)

½ cup ginger shreds

2 stalks scallion

2 slices ginger

**Seasonings:**

1 tablespoon wine

2½ cups soup stock or water

2 tablespoons soy sauce

3 tablespoons sugar

4 tablespoons vinegar

¼ teaspoon salt

½ teaspoon dark colored soy sauce

**Seasonings B:**

2 tablespoons cornstarch paste

a few drops of sesame oil

**Method:**

Buy the center part of fish, cut horizontally to two pieces, there will be 1 piece with big bones and 1 piece without big bones. Score a cut on each piece. Boil 4 cups of water with scallion sections and ginger slices. Put the fish with bones first, then put the other half after 10 seconds. Cook over low heat for 2 minutes. Remove both fish slices when they are cooked, place on a plate.

Shred ginger, soak with ice water for a while, drain, squeeze dry and place on top of fish. Heat 2 tablespoons of oil, splash wine, then add soup stock right away, add other seasonings A, bring to a boil. Thicken with cornstarch paste, add sesame oil at last. Pour the sauce over fish. Serve.

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