

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(18) Steamed Whole Fish

1 fish, rock cod or red snapper, cleaned and scaled

2 tablespoons bean sauce

1 /2 cup black mushrooms, soaked with stems cut

1 /2 cup bamboo shoots, sliced cut

3 green onions, flaked

5 tablespoons dark mushroom soy sauce

2 tablespoons sugar

1 /4 cup oil

1 /2 teaspoon salt

1 oz ginger, flaked

1. Thoroughly clean fish. Mix bean sauce, oil and salt together and rub the mixture inside and outside of the fish. Place the fish in a pan large enough to hold the fish.
2. Top the fish with mushroom, ginger and bamboo shoot slices. Add soy sauce, sugar and place the pan in a steamer and steam for 15 minutes.
3. Remove the fish and transfer to a serving dish. Top the fish with green onion. Heat the oil until smoking hot and pour the oil over the fish.

Kwan's comment: Nowadays, microwave oven cooking can substitute the steamer cooking. In the microwave oven, it takes only 1 to 2 minutes for cooking a whole fish. After the fish is cooked, repeat the hot oil sizzling process over the green onion and the fish.