

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(21) Fish Fillet with Chinese Greens

8 oz fish fillets, chunk cut
2 oz snow peas, ends peeled
2 bok choy, chunk cut
1 oz bamboo shoots, sliced cut
1 oz button mushroom, sliced cut
3 tablespoons lemonade powder concentrate
1 teaspoon salt
1/3 cup oil
Cornstarch solution

1. Dilute lemonade powder with a small amount of water and make a paste. Marinate fish fillets with lemon paste. Set aside.
2. Heat a wok with oil and add salt to saute until hot.
3. Add all the vegetables and fish fillets into the wok and add soup stock. Cover the wok and bring to a boil.
4. When the vegetables are soft, add cornstarch solution to make a gravy.