

Steamed Fish and Greens with Ginger Sauce

¼ cup maple syrup

1 TBLSP soy sauce

½ tsp hot toasted sesame oil

¼ tsp hot pepper flakes

Half a finger of grated ginger

Simmer over low heat in a small pot on the stove for 3 or 4 minutes. The sauce will thicken slightly as it cools.

1 or 2 pieces of salmon

1 bunch of bok choy or swiss chard

Half a finger of sliced ginger

In the bottom steamer, place chopped bok choy or swiss chard.

In the top steamer, place a leaf of swiss chard and put a piece or two of salmon on top.

Slice a half finger of ginger thinly and place the slices over the salmon.

Boil salted water in a pot that fits your bamboo steamers, then place both steamers, greens closer to the boiling water and fish on top, to steam for 10 minutes. If steam is pouring out of the steamers, then lower the temperature a bit.

Serve with sauce spooned over top.

