

Steamed Rockfish “Nagucci Style”

Serve it with warm steamed rice. This is one of the best Rockfish recipes.

Ingredients

3 lbs Rockfish Fillets

3/4 cup of water

1 1/2 cups chopped green onions

1/2 cup fresh grated ginger

1/3 cup Kikomans Poke Sauce

1/3 cup Aloha brand Soy Sauce

1/3 cup peanut oil

Directions

Step 1: Bring water to a boil in a 12” frying pan with a lid. Place 1 layer of rockfish fillets in pan and steam until half way done. Remove from heat, uncover, and drain all fluids.

Step 2: Smother fish with green onions, ginger, poke sauce, asnd soy sauce. Cover and set aside.

Step 3: While the fish sits, in a small pot heat the peanut oil to its smoking point. Slowly poor the oil over the fish evenly and cover immediatly.

Step 4: Let steep for approximatly 10 minutes with little or no heat. Enjoy!