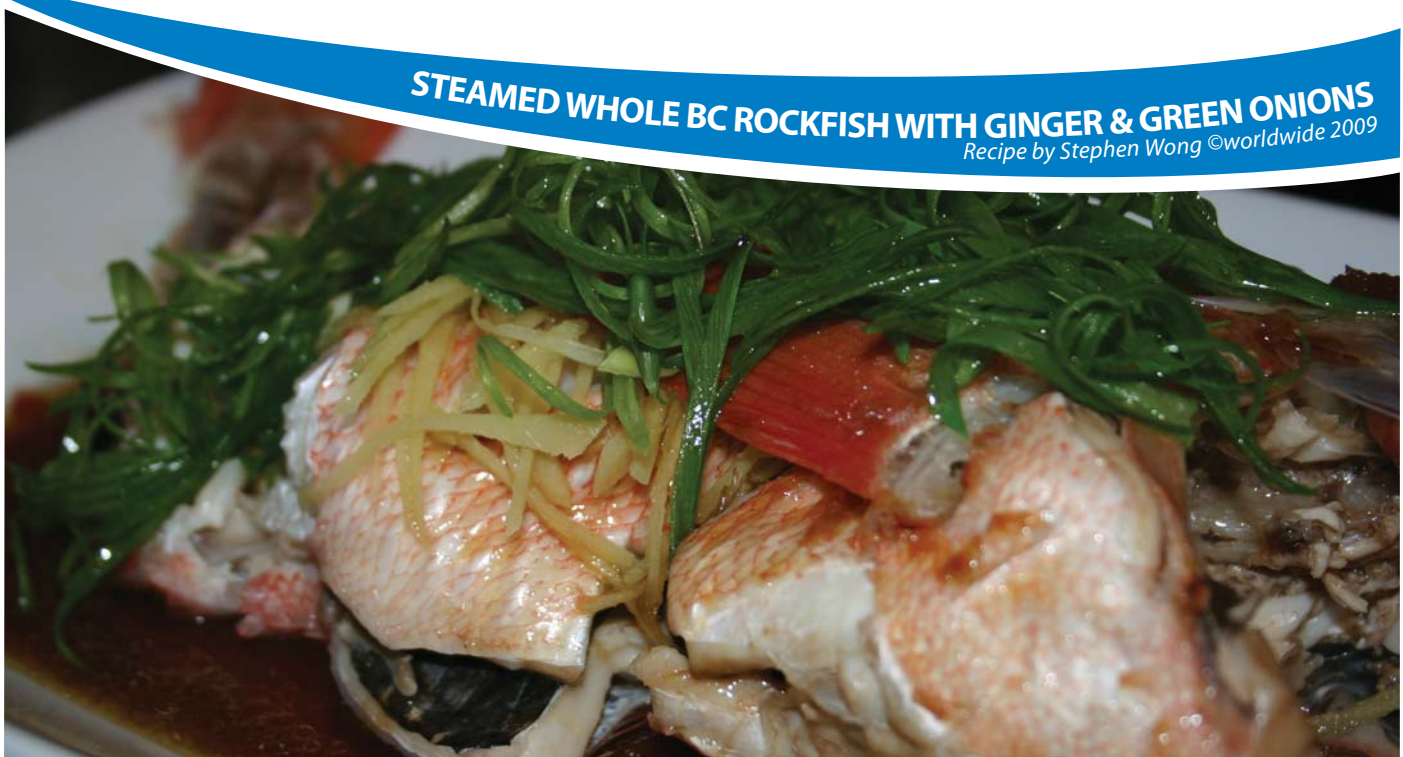


STEAMED WHOLE BC ROCKFISH WITH GINGER & GREEN ONIONS

Recipe by Stephen Wong ©worldwide 2009



1	whole rockfish (1 1/2 lb. to 2 lb./750 grams to 1 kg) cleaned and scaled (leave head and tail on)		
2 tsp	coarse sea salt	4	green onions
1/4 cup	shredded fresh ginger root	2 Tbsp	soy sauce
2 Tbsp	chicken stock	1 Tbsp	vegetable oil
1 tsp	sesame oil		
6	cilantro sprigs		
	pinch sugar		

1. If fish is large, score fish with a few shallow cuts on each side. Rub outside of fish and inside stomach cavity with coarse salt and allow to stand for 10 minutes. Rinse off salt and pat fish dry with paper towels.
2. Meanwhile, place 2 to 3 cups water in wok. Place steam rack or steamer in wok. It should sit about an inch above water. Cover and bring to boil over medium high heat.
3. Using heavy knife, smash 2 of the whole green onions and cut each in half crosswise; place on a heatproof platter that will fit into wok.
4. Place fish on top of onions. Sprinkle with shredded ginger. Place on rack in wok or steamer and steam for 8 to 10 minutes or until fish flakes easily.
5. Meanwhile, cut remaining green onions into matchsticks and reserve in cold water. Strain before use.
6. About one minute before fish is cooked, in small saucepan, heat chicken stock, soy sauce, oil, sesame oil and sugar until just boiling.
7. When fish is cooked, transfer fish and ginger onto serving platter; discarding smashed green onions and juices. Sprinkle fish with matchstick green onion. Pour boiling soy sauce mixture evenly over fish. Garnish with fresh cilantro sprigs and serve immediately.