

Steamed Red Snapper with Ginger and Onions

Ingredients

- 1 1/2 lb Whole red snapper, cleaned
- 2 T Slivered fresh ginger
- 6 ea Green onions, sliced
- 1/4 c Sherry, mirin or water

Sauce

- 2 T Soy sauce
- 1 t Sesame oil
- 1 T Vegetable oil

Instructions

Rinse fish and pierce in several places with a skewer or sharp knife. Place in a shallow microwaveable dish (if using 2 fish, arrange about 1 inch apart with thicker sides towards outer edges of dish). Put half the ginger and green onions inside fish. Pour sherry over and cover with vented plastic wrap. Combine sauce ingredients in small microwaveable dish or measure. Set aside. Microwave fish at high for 6 to 8 minutes per lb or until fish flakes easily with a fork and is tender. Rotate dish if necessary during cooking.

Courtesy of Meal-Master

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