

From the kitchen of David and Jennifer Deaven



- A: 1 large fillet whitefish, sliced into small chunks
- 1/2t salt and pepper
- 1t rice wine
- 1t corn starch
- B: 1t canola oil
- 12 dried red chile, small Asian variety
- C: 2t Sichuan peppercorns
- 1t canola oil
- D: 2 stalks bok choy, chopped
- 2T canola oil
- 2c garlic, minced
- 3/4" ginger, minced
- 1 green onion, sliced thinly
- 2T Sichuan chili bean paste
- 1t chili powder
- E: 2C chicken stock
- F: 1 stalk cilantro, chopped
1. Combine (A) in bowl and marinate.

Fish/Sichuan Boiled Fish

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2. Stir-fry (B) in wok until browning, remove and chop coarsely (can add/substitute chile oil if desired).
 3. Stir-fry (C) in wok just until crisp-tender, remove to serving bowl.
 4. Stir-fry (D) in wok over high heat, pour in (E) and bring to boil.
 5. Place fish chunks from (A) in liquid, cook through. Top with reserved peppers (or top with more chili oil) and (F), and serve.
- Servings: 1

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