

Hong Kong-Style Sea Bass

Ingredients:

3 (2") pieces fresh Ginger
9 green Onions
1½ cups Vegetable Oil, divided
10 cloves Garlic, crushed
3 lbs fresh Spinach
12 (8 oz) Sea Bass fillets
¾ cup Sesame oil
1 cup reduced-sodium Soy sauce
1 cup dry Sherry
1 cup Water
6 tsp Sugar

Directions:

Peel ginger, and cut into thin strips.

Cut green onions into 2-inch thin strips; set ginger and green onions aside.

Pour ¾ cup vegetable oil into a large skillet; place over high heat until hot.

Add garlic, and cook, stirring constantly, 5 to 7 seconds; remove and discard garlic.

Add spinach to skillet; cook, stirring constantly, until lightly wilted.

Spoon spinach onto serving plates, and keep warm.

Place fish in a steamer basket or bamboo steamer over boiling water; cover and steam 8 minutes or until fish flakes easily when tested with a fork.

Place fish on spinach; top with ginger and green onions.

Combine remaining ¾ cup vegetable oil and sesame oil in skillet; place over high heat until hot.

Drizzle over fish.

Bring soy sauce and next 3 ingredients to a boil in skillet.

Drizzle half of mixture over fish; serve immediately with remaining mixture.