

# Restaurant-style Chinese Steamed Fish

Yield: 4 min  
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-steamed-fish-with-ginger-and-scallions-recipe>

## Ingredients:

- 1 fish live, about 1.5 lb or less
- 2 inches ginger peeled and cut into thin strips
- 1 stalk scallion cut into 2-inch length, and then cut into thin silken threads
- cilantro leaves Some
- 2 tablespoons cooking oil
- 1 tablespoon Shaoxing wine or rice wine
- 4 tablespoons light soy sauce
- 2 tablespoons Shaoxing wine or rice wine
- 2 tablespoons water
- 1/4 teaspoon sesame oil
- 3 dashes white pepper powder
- 2 tablespoons rock sugar grind into powder form or to taste