

Shui Zhu Yu (Sichuan Boiled Fish, ???)

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-spicy-boiled-fish-recipe>

Ingredients:

- 3 pounds fish or 2 white fish fillets, branzino, sea bass, snapper, or catfish
- 1 tablespoon Shaoxing wine or dry sherry
- 1 teaspoon salt
- 1 teaspoon white pepper
- 1 egg white
- 2 teaspoons cornstarch
- 1/2 cup dried chili peppers Chinese, and extra for garnish
- 2 tablespoons Sichuan peppercorns a combo of red and green if possible, *Footnote 1
- 1/4 cup canola oil separated, or other neutral oil
- 4 cloves garlic smashed
- 1 inch ginger sliced
- 3 green onions cut into 1", 2.5 cm pieces
- 5 dried chili peppers Chinese, sliced
- 3 tablespoons doubanjiang
- 1 tablespoon Shaoxing wine or dry sherry
- 1 tablespoon sugar
- 1 teaspoon soy sauce
- 1/2 teaspoon mushroom powder or chicken powder, optional
- 1/4 teaspoon white pepper
- 2 cups bean sprouts
- 1 cup Chinese celery chopped, or regular celery, cut into 1" / 2.5 cm sticks
- 1/2 teaspoon cornstarch
- 1 teaspoon water