

## Baked Fish with Black Bean Sauce Recipe

**Ingredients:** Serves 4

600g salmon fillet  
2 tablespoons soy sauce  
2 tablespoons cooking wine  
1 teaspoon sugar  
2 tablespoons fermented black beans  
1 tablespoon minced ginger root  
1 tablespoon minced garlic  
2 tablespoons minced scallions  
1 tablespoon minced chili pepper  
¼ cup canned chicken broth

**Method:**

Use whole fillet, or cut in four pieces. Line a baking pan with aluminum foil and grease the foil with 2 tablespoons oil. Put in the salmon, pour on the rest of the ingredients then wrap the fish with the aluminum foil. Pre-heat oven to 200°C and bake fish for 20 minutes or until done. Remove from foil and serve with rice and vegetables.

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