

## Carp in Chili Bean Sauce Recipe

### Ingredients:

1 common carp (about 1.3 lbs)  
1 package tofu  
3 scallions, trimmed  
2 ginger slices  
1 tablespoon minced garlic  
1 tablespoon chopped scallions  
½ tablespoon cornstarch mixed with about 3 tablespoons of water

### Seasonings:

2 tablespoons soy sauce  
2 tablespoons hot chili bean paste  
1 tablespoon Chinese cooking wine  
1 tablespoon sugar  
½ tablespoon vinegar  
pepper as needed  
1 cup water

### Method:

Scale, clean, remove gut and rinse fish, pat dry; heat 2 tablespoons oil, stir-fry scallions and ginger until dark brown and soft, discard, put fish in and fry until slightly brown on both sides, remove. Stir-fry minced ginger, garlic and bean paste until fragrant, add the seasonings and bring to a boil. Return fish, reduce heat to low and cook. Cut tofu into squares, add to fish and cook for 12 minutes. Wait until the liquid is slightly absorbed, thickened with cornstarch mixture and some chopped scallions. Remove to a serving plate when the liquid is slightly thick. Serve hot with steamed rice.