

Fried Fish with Garlic and Radish Recipe

(Malaysian Recipe)

Ingredients: Serves 4-6

600g yellow croaker
300g radish, sliced
50g celery, sliced
20g scallions, sectioned
30g garlic, peeled
30g Chinese cabbage, shredded
300g (1½ cup) chicken stock

Seasoning:

1 teaspoon zhu hou sauce
½ teaspoon chicken gourmet powder
½ teaspoon light soy sauce
a drop of dark soy sauce
½ teaspoon cornstarch, mix with some water
pinch of sugar

Method:

Pan-fry yellow croaker until cooked and set aside. Put the radish and celery in hot oil for a while. Remove and drain. Put all vegetables into chicken stock and cook until softened. Add seasoning into the vegetables, stir-fry until well cooked. Thicken with cornstarch mixture and pour gravy and vegetables onto yellow croaker. Serve immediately.

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