

Stewed Carps with Scallions Recipe

Ingredients: Serves 4

8 small gold carps
15 stalks scallions
2 teaspoons sesame oil

Seasonings A:

2 tablespoons wine
3 tablespoons soy sauce
2 tablespoons vinegar

Seasonings B:

3 tablespoons soy sauce
2 tablespoons vinegar
1 tablespoon sugar
4 cups water

Method:

Rinse and pat dry the fish. Marinate with seasonings A for 30 minutes. Drain off the soy sauce. Heat 1½ cups of oil to deep-fry fish one by one (or two in a set) until browned, remove. Trim green onion, cut each into 3 sections. Fry with hot oil until fragrant and browned. Arrange fish or green onion (you may double them to two layers), add seasonings B, turn to very low heat when it boils. Simmer for about 2½-3 hours, when the liquid is absorbed, drizzle sesame oil. Shake wok to make the taste evenly. Serve it after cools. If you want to eat the scallions, you may remove part of it after it has been cooked for 20 minutes, otherwise it will be too saggy after the 2 hours stewing.

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