

## Stewed Fish with Fermented Cabbage Recipe

**Ingredients:** Serves 4

1 grouper  
50g fermented cabbage  
3 slices ginger  
1 stalk scallion  
a little of cilantro

**Seasonings:**

1 tablespoon wine  
1 tablespoon soy sauce  
½ tablespoon rock sugar  
¼ star anise  
1½ cups water  
a little of cornstarch paste

**Method:**

Trim fish, cut off the back fins, and score the fish on both sides. Heat 2 tablespoons of oil to fry the fish until both sides get browned. Add ginger and scallion sections, fry until fragrant. Splash wine and soy sauce in, then add rock sugar, star anise and water. Add fermented cabbage, bring to a boil. Simmer for 15 minutes. Cook until only ⅔ cup of water remained. Thicken with a little of cornstarch paste. Turn off the heat, sprinkle cilantro sections over, remove to a plate. The traditional preserved cabbage is saltier and has more sand. You should rinse it several times, and then cut it shorter and steam with water, bit of sugar and soy sauce for 15 minutes before you stew with the fish.

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