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STEAM SNAPPER WITH BLACK BEAN SAUCE

The Chinese black beans, should not be confused with the dried black beans used in Western cooking. Black beans can be found in Oriental markets, and are actually fermented soy beans. They have a distinctive and pleasant rich aroma and keep forever in a clean glass jar with a tight fitting lid. If you cannot find fresh snapper fillets, any firm, white fillet will work. You can also use a whole fish, just make 3, deep, diagonal gashes on each side of the fish.

Ingredients:

- 1 8oz. filet red snapper
- 1 tbsp fermented black beans
- 3 cloves fresh garlic, chopped
- 1 tspn oyster sauce
- 1/2 tspn sugar
- 1/2 tspn dry white wine
- pinch salt
- 3 tspn canola oil
- 1 whole red bell pepper
- 2 scallions, 1 chopped, 1 cut into 2" julienne strips
- 3 sprigs fresh cilantro

1. Chop the black beans and place in a bowl with the garlic, oyster sauce, sugar, white wine, salt and vegetable oil. Mix well.
2. Take the red pepper and finely chop 1 tspn. Add the chopped red pepper and chopped scallions to the black bean sauce. Slice about 10 –12 julienne strips of the remaining red pepper and reserve for final garnish.
3. Put the fish on a heat proof plate that can fit inside a steamer.
4. Cover the fish generously with the black bean sauce.
5. For steaming use a traditional bamboo steamer, or an electric steamer will work too.
6. Place the plate in steamer, over briskly boiling water until fish turns opaque and flakes easily with a fork. About 8–10 minutes.
7. Remove to a platter and garnish with cilantro, scallion strips and julienne red pepper.