

Red Snapper Szechwan

Category: Asian - Chinese **Servings:** 2

Rating: 10

Source: Bon Appetit, September 1982

Description:

The spicyness of this dish depends on how hot and how much of the chili sauce you add. We like it so that your brow warms, but you can't stop eating!

Ingredients:

1/2 dry sherry	1 tablespoon
1 egg	1 lightly beaten
1/2 pepper	
1/2 red snapper	3/4 pound fillets
1/2 green onion	2 tablespoon chopped
1/2 ginger	1 tablespoon chopped
1/2 garlic	1 tablespoon chopped
1/2 chili paste	1 tablespoon
1/2 chicken stock	1/2 cup
1/2 soy sauce	1/3 cup
1/2 dry sherry	3 tablespoon
1/2 sugar	1 tablespoon
1/2 rice vinegar	2 tablespoon
1/2 vegetable oil	1/2 cup, or enough to cover the fish half way up
1/2 cornstarch	1 cup
1/2 Napa cabbage	1/4 medium head, sliced thinly
1/2 onion	1 chunked
1/2 green bell pepper	1 chunked
1/2 red bell pepper	1 chunked
1/2 vegetable oil	2 tablespoon
1/2 rice	Use the Chinese sticky rice

Instructions:

Combine 1 tablespoon of sherry with egg and some pepper and blend well. Cut snapper into bite size cubes and marinate in this mixture for one hour.

Combine green onion, ginger, garlic, and chili paste in a cup and set aside.

Blend broth, soy sauce, 3 tablespoons of sherry, sugar, and vinegar in a bowl and set aside.

Mix 1 and 1/2 tablespoons of cornstarch and 1 T water and set aside.

Chop onion, bell pepper, and cabbage and reserve in a bowl.

Heat oil in a wok. Combine fish and cornstarch in a bag, coat, and shake to remove excess cornstarch. Fry fish until golden and drain on paper towel. Discard the oil and wipe the wok.

Heat 2 tablespoons oil over high heat in the wok. Add cabbage, green pepper, and onion and saute briefly. If you cook too much, this will get too moist. Remove and set aside. Add another tablespoon of oil and saute the ginger mixture for 15 seconds. Add stock, bring to a boil, and add the cornstarch water mixture. Bring to a boil again, allow to thicken, and add the fish and vegetables. Stir to coat, warm, and serve with chinese rice.