

Small Fried Fish

Ingredients

- 1 1/2 lbs grass carp or another freshwater fish fillets
- salt to taste
- 3 Tbsp light soy sauce
- 1 1/2 Tbsp black soy sauce
- 1 1/2 Tbsp + 1/4 tsp potato or corn starch
- ~3 cups vegetable oil for frying
- 2" ginger root, peeled and sliced
- 4 garlic cloves, peeled and sliced
- Asian chili powder / red pepper flakes to taste.
- 1 1/2 Tbsp black vinegar or balsamic vinegar
- 1/2 tsp chicken stock concentrate or bouillon cube
- 1 red bell pepper, cut into 1/2" x 1" slices
- 1 bunch chives or 3 green onions, cut into 1" portions
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Directions

Rinse and pat dry fish fillets, debone them and cut them into bite-size chunks. Transfer it to a large bowl.

Add salt, light soy sauce, dark soy sauce and 1 Tbsp starch. Mix well.

In a wok or frying pan, heat oil over medium-high heat. Working in batches so as to not crowd the fish, add the fish and deep fry for a couple of minutes. Remove to a plate and set aside.

Mix remaining 1/4 tsp starch with 2 Tbsp water and set aside.

Pour out all but a thin layer of oil from the wok. Return to medium-high heat. Add the ginger and garlic and stir fry for a minute. Add 1/4 cup water and pepper flakes to taste, cook for a minute. Return the fish to the wok and stir fry until the water has evaporated. Add the balsamic vinegar, chicken stock concentrate and starch water. Add the bell pepper and chives and cook until the water has evaporated again. Serve.