

## Chinese Steamed Fish

<http://userealbutter.com/2007/09/07/chinese-pork-and-pickled-mustard-green-chinese-steamed-fish-recipes/>

- 1 lb fish filets (white fish like flounder, cod, halibut, orange roughy)
- 2-3 stalks green onions, julienned
- 2 tbsp ginger, peeled and julienned
- 3 tbsp soy sauce
- 4 tbsp vegetable oil (something without flavor)

Place filets in single layer on a microwave safe dish. Spread ginger and green onions over the fish. Nuke on high for 2-3 minutes until fish is cooked. Sprinkle soy sauce evenly over the fish. Heat the oil in a small saucepan until it is HOT (i.e. if you dropped a piece of onion in, it would sizzle). Pour the oil over the fish (I think the idea is to sizzle all of the onions and ginger). Serve.