

Sea Bass with Ginger Sauce

2 1-pound sea bass fillets (Makes 2 servings)
¼ cup peanut oil
2 Tablespoons minced peeled fresh ginger
1/3 cup chopped green onions
¼ cup soy sauce
4 teaspoons chopped fresh cilantro

Bring the water to a boil in the base of a steamer. Place fish on rack, cover and steam. Cook until fish is just opaque, about 9 minutes per inch of thickness. Chop onions and cilantro and set aside. Measure out soy sauce and set aside. While fish is steaming, heat oil in small skillet over medium-high heat. Add the minced ginger and cook until crisp, 2-3 minutes. Transfer the finished fish to a serving platter. Pour ginger and oil over top of fish. Sprinkle green onions, chopped cilantro and soy sauce lightly on top.