

Pauline's Chinese Cod (from Free's mother)

Ingredients

Cod (Ling Cod or True Cod) (1/2 lb. per person)
Chinese Red Cooking Wine
Scallions - chopped large enough to make a statement
Ginger - cut into matchsticks
Cilantro - chopped
Tamari
Canola Oil
White Jasmine Rice (1/2 cup per person)

Method

Put cod on plate and splash red wine over the top.

Steam cod on the plate, in a pan with water, covered w/lid, 10 minutes (no more!)

Meanwhile, with about 5 minutes to go, in a separate pan, heat oil, fry scallions 1 minute, then add ginger and fry 1 minute, then add tamari and stir and add cilantro and cook for just a few seconds.

Spoon sauce over the fish, and enjoy over rice.