

This is a great favorer dish. When you make this dish with shrimp and served it with your favorite stir fried rice noodles, it is a great combination.

Sweet and Sour Pungent Fish - Tiem Shun Yu

- 1 cucumber
- 1 carrot 1 sweet pickle
- 1 tsp. chopped ginger root or preserved ginger
- 1/2 cup minced onions
- 2 tbs. salt
- 2 minced garlic cloves
- 2 tbs. sugar
- 1/2 cup vinegar
- 1/2 cup water
- 1 carp or snapper or bass (3 lbs.)
- 4 tbs. oil
- 1 tbs. cornstarch
- 2 tbs. soy sauce

Pare the cucumber and cut in half lengthwise. Scoop out the seeds and cut into match like pieces. Cut carrots in same sized pieces. Slice pickle in julienne pieces. Combine the previous ingredients with the ginger, onion, 1 tsp. salt, the sugar, vinegar, and water. Let marinate 3/4 hour.

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Freezing locks in freshness, flavor and texture in fish. To maintain quality, pickup frozen products at the end of your shopping trip; choose packages displayed below the maximum-load line of the freezer counter; and store them in the coldest part of your home freezer unit.

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Clean the fish but leave it whole.

Bring 2 qt. of water to a boil in a deep skillet. Add the remaining salt and 2 tbs. oil

Carefully place the fish in the skillet. Cover and cook over low heat 20 minutes. Turn off heat and let fish steam until tender.

Drain the vegetables. Mix the marinade with the cornstarch and soy sauce. Heat the remaining oil in a skillet; brown the garlic in it. Add the marinade, stirring constantly until thickened. Taste for seasoning, adding a little sugar if necessary. Add the vegetables and just let them heat, but don't cook them.

Remove fish carefully and place on a platter. Pour the sauce over it.

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