

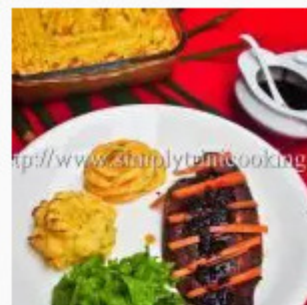
# Ginger Soy Steamed Fish

Prep Time  
20 mins

Cook Time  
15 mins

Total Time  
35 mins

Course: Seafood    Cuisine: Fusion    Servings: 3    Calories:  
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## Ingredients

- 3 fish fillets I used swai fillets
- 1 lime
- 1/4 cup soy sauce
- 2 tbsp grated ginger
- 1/4 cup water
- 1 tbsp sugar
- 1/2 tsp red chilies
- 1 tbsp sesame oil
- 2 tbsp rice cooking wine or rum or cherry brandy
- 1 tsp cornstarch
- 1 banana leaf

## Instructions

1. Add the soy sauce, sesame oil, red chilies, ginger, water, rice cooking wine
2. and sugar in a bowl and stir until sugar is dissolved. Set aside.
3. Wash the fish with the lime. Drain, then add to the ginger soy mixture. Marinate for 20 mins.
4. Singe the banana leaf over an open flame and wrap the fish fillets.
5. Place the fish parcels in the steamer. Steam for 15 minutes or until tender.
6. Carefully unwrap and enjoy.