

Crispy Black Bean and Ginger Salmon

Ingredients:

8 oz Salmon, cut into large cubes

¼ cup fermented black beans

¼ cup brown sugar

¼ cup Sake

1 tsp garlic, chopped

1 tsp ginger, chopped

vegetable oil

1 tsp corn starch, diluted in water

3 tbsp corn starch (for dredging)

1 tbsp green onions, sliced

Steps:

1. Prepare Salmon, remove the skin. Cut into large cubes.
2. Prepare marinade: black beans, brown sugar, Sake, garlic and ginger.
3. Toss Salmon in marinade.
4. Heat up vegetable oil.
5. Remove Salmon from marinade, strain.
6. Bring marinade to boil, thicken with corn starch diluted with water.
7. Dredge Salmon in corn starch and fry for 2-4 minutes. Toss in sauce. Garnish with sliced green onions.