

OVEN-STEAMED  
WHOLE SNAPPER WITH  
BLACK BEAN SAUCE

- two 1½-pound red snappers,  
cleaned, leaving heads and  
tails intact
- 1 tablespoon minced peeled  
fresh gingerroot
- 2 garlic cloves, minced
- ¼ cup medium-dry Sherry
- 3 tablespoons soy sauce
- ½ pound fresh *shiitake*  
mushrooms, stems  
discarded and caps  
sliced thin
- 4 medium carrots (about  
½ pound), cut into  
julienne strips
- 6 scallions, cut into  
julienne strips
- 2 tablespoons fermented black  
beans,\* rinsed lightly
- 2 tablespoons water
- 2 teaspoons cornstarch

*Accompaniment:* 1 cup long-grain  
white rice, cooked according  
to package instructions  
and omitting any butter  
or margarine

\*available at Asian markets  
and some specialty  
foods shops

Preheat oven to 450° F.

Rinse snappers and pat dry with paper towels. Cut 3 slashes about ½ inch deep on each side of fish and rub gingerroot, garlic, and salt to taste into slashes. Arrange fish in one layer in a 13- by 9-inch baking dish and drizzle on both sides with Sherry and soy sauce. Sprinkle mushrooms, carrots, scallions, and black beans over fish and cover dish tightly with foil.

Bake fish in middle of oven 40 minutes, or until just cooked through. Gently push black bean mixture off fish. Transfer fish to a platter with large metal spatulas and keep warm.

Transfer black bean mixture and pan juices to a saucepan. In a small bowl stir together water and cornstarch and stir into black bean mixture. Simmer sauce 1 minute, or until thickened slightly, and pour over fish.

Serve fish with rice. Serves 4.