

Raymond's

Hong Kong Café



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Steamed Salmon with Ginger & Scallion (Serves 2)

Ingredients

- 8 oz Skinless Salmon Fillet
- ½ cup cut broccoli
- 2 green scallions, slivered
- 1 tablespoon slivered fresh ginger root
- 1 green scallion (cut in half)
- 2 sliced fresh ginger root
- 1 tablespoon soy sauce
- 1 tablespoon water
- ¼ teaspoon sesame oil
- 1 tablespoon vegetable oil
- 4 cups of water



To Prepare

1. Boil or stir-fry broccoli & set aside.
2. Pour 4 cups of water in steamer and bring to boil.
3. Place empty plate in the steamer, evenly place salmon over 2 half scallion & 2 sliced ginger in the plate, cover.
4. Steam fish for approx 8 minutes or until salmon is cooked.
5. In a saucepan, combine 1 Tb soy sauce, 1 Tb water & 1/4 teaspoon sesame oil. Heat over medium heat, do not boil. Place soy sauce mixture in a bowl & set aside.
6. Place salmon on a serving platter, sprinkle green scallion over salmon.
7. Arrange broccoli on the plate.
8. In a saucepan, heat vegetable oil, add 1 tablespoon slivered fresh ginger root.
9. Drizzle oil and ginger mix over fish and pour soy sauce mixture from the side of the platter.
10. Ready to serve!