



Servings 2

Prep Time 10 min

Cooking Time 10 min

Asian-Style Steamed Northern Pike



Ingredients

1 large northern pike fillet

Kosher salt, to taste

White pepper, to taste

1 inch of ginger, peeled and julienned

4 tbs. Ponzu sauce

Half a red bird's eye/Thai chili, thinly sliced

¼ teaspoon of toasted sesame oil

1 scallion, thinly sliced on the bias

2 tbs. canola oil

4 sprigs of cilantro

Directions

Step 1

Add a couple inches of water to a wok that's slightly wider than the steamer. Set the steamer inside the wok, making sure water doesn't touch the bottom of the steamer, and then bring to a rolling boil.

Step 2

Meanwhile, rinse pike fillets under cold water and pat dry with paper towels. Season with salt and pepper. Cut the pike fillet in half and place one piece into a deep dish that could fit inside the steamer. Sprinkle half the ginger on top and then sandwich with the other piece of fish. Sprinkle fish with remaining ginger.

Step 3

When the steamer gets nice and hot, carefully place the fish dish(es) inside steamer without scalding yourself. Cover and steam for 6 minutes, or until fish is just cooked to your liking. Meanwhile, heat canola oil in a small saucepan until it begins to slightly steam. In small bowl, combine the Ponzu, sesame oil and sliced chili.

Step 4

With oven mitts—I used 'Ove Gloves—carefully remove the fish dish and strain out the fish juices. Sprinkle sliced scallion on top and pour hot oil over the fish and onion. Then drizzle the Ponzu mixture on top and garnish with cilantro. Serve hot with white rice.

