



Servings 6

Prep Time 15 min

Cooking Time 10 min

Sichuan Lake Smelt



Ingredients

½ lb thawed lake smelt (gutted)

Pinch of salt

1 teaspoon Shaoxing wine or cooking sherry

Vegetable oil or lard for frying

1 teaspoon cornstarch

1 tablespoon fish stock (or water)

1 teaspoon soy sauce

½ teaspoon white sugar

½ teaspoon white pepper

2 scallions, trimmed and cut into 1" pieces

1 thumb-size piece of ginger, peeled and sliced into thin coins

2 garlic cloves, peeled and sliced

Small handful of dried chilies

1 teaspoon ground Sichuan peppercorn

Directions

Step 1

Toss the smelt in the salt and the Shaoxing wine and let them marinate for 10 minutes.

Meanwhile, fill the bottom of a wok with at least 1 inch of oil to fry the fish in. Heat the oil to 350°F.

Step 2

Toss the fish in the corn starch, then fry in the oil. I recommend doing it in two or three batches, so as not to cool down the oil. Fry for 3-4 minutes, then transfer to a paper towel to drain. Dispose of all but 1 tablespoon of the oil in the wok.

Step 3

In a small bowl, make a sauce by combining the fish stock, soy sauce, sugar, and white pepper. Set aside.

Step 4

Heat the oil in the wok over high heat and add the scallions, ginger, garlic, and chilies. Stir fry for 1 minute.

Step 5

Add the fried fish, the Sichuan peppercorn powder, and the sauce. Stir fry for 1 more minute, then take it off the heat.

Step 6

To serve, dump the smelt into a bowl or onto a plate. Feel free to drizzle in chili oil or garnish with cilantro or sliced scallions. Enjoy!

