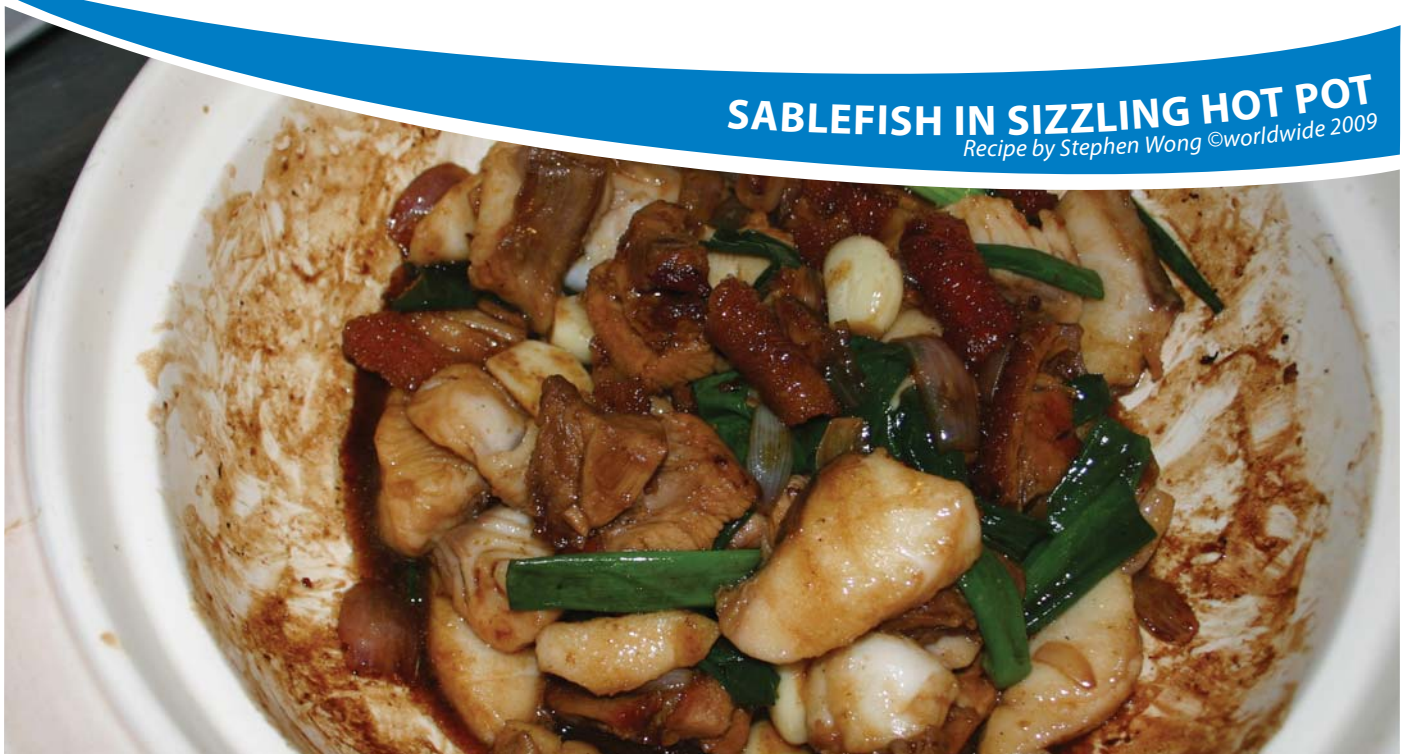


## SABLEFISH IN SIZZLING HOT POT

Recipe by Stephen Wong ©worldwide 2009



1 lb.	BC sablefish fillets, cut into bite-sized chunks	1 Tbsp	cornstarch
3 Tbsp	canola oil	4 to 5 slices	fresh ginger root
6 to 8 cloves	garlic, peeled	3	shallots, sliced
12 oz.	Chinese-style roast pork with crispy skin, sliced	2 Tbsp	chicken stock
1 Tbsp	light soy sauce or to taste	2 Tbsp	oyster sauce
2 tsp	cornstarch, mixed with 1 Tbsp water, for thickening sauce		
1 Tbsp	dark soy sauce		
2 to 3	green onions, cut into 1 ½-inch lengths		
	salt and pepper to taste		

1. Season sablefish chunks with salt and combine with cornstarch.
2. Heat wok over medium high heat, add oil and heat. Add sablefish chunks and sear briefly until just golden. Remove and drain well.
3. Heat clay pot on stove over medium heat. Add a little oil, ginger, garlic and shallots; stir and cook for about 1 minute until golden. Add pork, stir and cook for about 1 minute. Deglaze with stock, cover and cook for about 2 minutes.
4. Mix oyster sauce and soy sauces together. Add to pork mixture. Add green onions and mix well. Thicken sauce with a slurry of cornstarch and water if necessary. Gently fold in seared sablefish until well-coated with sauce, bring to sizzling boil and serve.