
Steamed Onaga or Opakapaka with Soy-Ginger Vinaigrette

Total time: 45 min Yield: 4 Servings

Ingredients

1/2 cup soy sauce
1 cup brown sugar
1 cup mirin
1 pieces ginger (minced)
2 clove garlic
1 small onion (sliced)
2 Tbsp sesame oil
3 pieces Hawaiian chili peppers (chopped, optional)
1 lb whole onaga (opakapaka can be substituted)
1/2 cup water
2 stalks green onion (chopped)
1/2 cup cilantro

Prep Time: 45 min Total Time: 45 min

Instructions

In a bowl, prepare the vinaigrette by mixing the soy sauce, brown sugar, mirin, ginger, garlic, onion, sesame oil and chili pepper if desired. Clean the onaga or opakapaka and place in a large pot. Add a half cup of water and a half cup of the prepared vinaigrette. Steam the fish for about 20 minutes. Remove from the pot, place on a large platter and pour the vinaigrette on top. Garnish with chopped green onions and cilantro.

Recipe brought to you by:

Chef Maka Kwon