



## Thai Fried Golden Snapper



### Ingredients

- 1 kg whole snapper
- 1/2 cup peanut oil
- 6 scallions, cut into 2.5 cm length
- 5 cloves garlic, crushed
- 3 teaspoons finely grated fresh ginger
- 2 tablespoons light soy sauce
- 1 tablespoon palm sugar
- 1 tablespoon tamarind liquid
- 1 tablespoon fish sauce
- 1 teaspoon ground black pepper
- 2 tablespoons chopped fresh cilantro leaves
- 2 fresh red chili, seeded and sliced

### Preparation

1. Wash the fish and pat dry with paper towel.
2. Heat a wok with the oil and when the oil is hot, fry the fish first on one side and then on the other until lightly browned and cooked through.
3. Remove fish to serving platter and keep warm.
4. Let the oil cool slightly, then fry the scallions briefly until soft, add garlic and ginger and cook on low heat, stirring until soft and golden.
5. Add soy sauce, sugar, tamarind liquid, fish sauce and pepper and simmer for 1 minute. Pour over the fish, garnish with chili and serve at once with white rice while still hot