

## **Steamed flounder with sauce**

### **Ingredients:**

- Whole cleaned and scaled flounder, or other white fish such as pompano
- 1/2 can chicken broth
- 3 tablespoons soy sauce
- 2 tablespoons of sugar
- 1 tablespoon of cooking oil
- Pinch of black pepper
- Several thin slices of ginger root

### **Instructions:**

Mix all ingredients except fish in a small dish and pour into pan for steaming

Place fish on top and steam for 15 minutes. Check on doneness and cook another 5 minutes if necessary.

Garnish with julienned green onion and serve.