

Sweet and Sour

Ingredients

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- 1 pound sea bass fillets, cut into 3/4-inch-wide slices
- 3 tablespoons cornstarch
- 1 cup all purpose flour
- 4 tablespoons vegetable oil
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup water

2

- 1 cup pineapple juice
- 6 tablespoons sugar
- 1/4 cup red wine vinegar
- 1/4 teaspoon hot pepper sauce (such as Tabasco)
- 1/8 teaspoon salt
- 1 teaspoon grated peeled fresh ginger
- 1 teaspoon grated lemon peel
- 1 red bell pepper, cut into matchstick-size strips

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- 4 cups vegetable oil (for deep frying)
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Preparation

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- Toss fish pieces with 2 tablespoons cornstarch in medium bowl to coat. Mix flour, 3 tablespoons oil, baking powder and 1/2 teaspoon salt in small bowl. gradually add water, whisking until batter is smooth. Pour batter over fish and stir to coat. Let stand 15 minutes.
- Whisk remaining 1 tablespoon cornstarch, pineapple juice, sugar, vinegar, hot pepper sauce and 1/8 teaspoon salt in small bowl to blend. Heat remaining 1 tablespoon oil in heavy medium skillet over medium-high heat. Add ginger and lemon peel and stir-fry until fragrant, about 30 seconds. Add bell pepper and stir-fry just to heat through, about 30 seconds. Add pineapple juice mixture and cook until sauce is thick and clear, stirring constantly, about 1 minute.
- Heat 4 cups oil in wok or deep medium saucepan to 375°F. Add batter-coated fish pieces to oil in batches and fry until crisp and golden, about 4 minutes. Using

slotted spoon, transfer fish to paper towel-lined dish and drain. Reheat oil if necessary between batches.

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- Arrange fish on platter. Reheat sauce briefly, spoon over fish and serve.
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