



Treats from the sea

NIBBLEDISH CONTRIBUTOR

Ingredients

- Fish of your choice - Dried seaweed - Salt - Soysauce (fish soysauce would be better or a sweet sauce) - Cilantro - Sesame oil - Rice ccooking wine - Cooking oil

Instructions

This is a very nice dish to make while babysitting kids because they can take part and it's somewhat of a "finger food" and it's "fun". 1. Slice the fish into a preferable size and marinate with rice cooking wine and salt. 2. Take the fish and fry lightly, or crispy, or leave raw. The choice is yours. 3. Wrap the fish with dried seaweed, if the seaweed does not stick together, adhere with sesame oil or water. 4. Make a sauce with sesame oil, soysauce, and cilantro strips. Enjoy.