



Crispy Pacific Rim Snapper

Ingredients

- 1 whole snapper (1 1/2 to 2 pounds) head-on, gills and scales removed, washed
- 4 cups of vegetable oil
- 1/4 cup corn starch
- 1/4 cup scallions, thinly sliced
- 1/4 cup peanuts, toasted, chopped
- fresh cilantro, chopped

Balsamic Marinade

- 1 garlic clove, sliced
- 1 2" slice fresh ginger
- 1 tablespoon [Fustini's Sherry Reserva vinegar](#)
- 1 tablespoon [Fustini's 18 Year Traditional balsamic](#)

Fustini's Chili Sauce

- 2 cups chicken stock
- 1 tablespoon oyster sauce (optional)
- 1 tablespoon [Fustini's 18 Year Traditional balsamic](#)
- 1 tablespoon chili paste
- 1 tablespoon [Fustini's Sesame oil](#)
- 1 tablespoon [Fustini's Ginger and Honey balsamic](#)
- 1 tablespoon butter
- 1 tablespoon [Fustini's Cilantro and Onion olive oil](#)
- 1 teaspoon fresh ginger, minced
- 1 teaspoon garlic, minced
- 1 onion, small dice
- 4 ounces mushrooms, sliced
- 3 tablespoons corn starch
- 2 tablespoons water

Sharon's Hint

Substitute with triggerfish, walleye, pompano or any firm-fleshed whole fish.

Directions

Step 1.

Cut the skin of the fish several times with a sharp knife. Rub the marinade into the fish, cover and marinate in the refrigerator for 1 hour. Heat the vegetable oil to 350 degrees in a large pot. Remove fish from marinade and discard any garlic or ginger slices. Bread the fish in corn starch, being careful to get it into the cut sides of the fish. Shake off any excess and carefully drop the fish into the hot oil. Fry until just done and crispy, 10-14 minutes. Remove from hot oil and drain on paper towels. Serve with Fustini's Chili Sauce poured over the top and garnish with scallions.

Step 2. Balsamic Marinade

Combine ingredients.

Step 3. Fustini's Chili Sauce

Combine stock, oyster sauce (if using), Fustini's balsamic, chili paste sesame oil and agrodolce. Set aside. Heat the butter and Fustini's Cilantro and Onion olive oil in a large pan or wok over high heat until hot. Add the garlic and ginger and cook for 15 seconds, add the onion and mushrooms and cook until softened, 2-4 minutes, stirring often. Add the stock mixture and bring to a boil. Mix the corn starch and water in a separate bowl, creating a slurry, then add to sauce and cook until thickened.