HONG KONG STYLE SEA BASS

4 SEA BASS OR GROUPER FILLETS (6 OUNCE) 1 TWO INCH PIECE FRESH GINGER

6 GREEN ONIONS ¼ CUP OLIVE OIL (OR SESAME)

4 CLOVES GARLIC-CRUSHED 5 OUNCES FRESH SPINACH

¼ CUP SOY SAUCE ¼ CUP DRY SHERRY

¼ CUP WATER 1 TBSP SUGAR

PEEL GINGER AND CUT IN THIN STRIPS. CUT ONIONS INTO 2-INCH THIN STRIPS ALSO AND SET BOTH ASIDE. POUR OIL INTO A LARGE SKILLET ON HIGH HEAT. ADD GARLIC, AND COOK, STIRRING FOR 10 SECONDS. REMOVE AND DISCARD GARLIC. ADD SPINACH TO SKILLET, STIR CONSTANTLY UNTIL SLIGHTLY WILTED. SPOON SPINACH ONTO PLATES AND KEEP WARM. PLACE FISH IN STEAMER BASKET OR BAMBOO STEAMER, COVER AND STEAM 8 MIN. PLACE FISH ON SPINACH—TOP WITH GINGER AND ONIONS. BRING NEXT THREE ITEMS TO A BOIL IN SKILLET. DRIZZLE HALF OF MIXTURE OVER FISH; SERVE IMMEDIATELY WITH REMAINING MIXTURE.