

***Here are the ingredients for the dish:***

***12 heads baby bok choy (about 2 pounds), roots trimmed, leaves separated and cleaned ( I swish in a bowl of cold clean water to rinse)***

***1 tablespoon finely diced ginger***

***2 tablespoons shallots, finely diced***

***1 tablespoon oyster sauce***

***2 tablespoons sherry vinegar***

***6 tablespoons canola oil***

***1 tablespoon soy sauce***

***1/2 teaspoon freshly squeezed lime juice***

***Pinch of cayenne pepper***

***2 tablespoons unsalted butter***

***4 seven-ounce grouper fillet***

***Freshly ground white pepper***

***1 tablespoon sesame seeds, toasted to sprinkle over the finished dish***

*For the dressing blend in a small bowl or measuring cup the ginger, shallot, oyster sauce, sherry vinegar, soy sauce, lime juice, whisk then slowly add 4 tablespoons canola oil, whisking until emulsified whisk in a pinch or so of cayenne pepper. Set the dressing aside.*

*Trim and halve the bok choy rinse in clean water, drain in a colander and pat dry when ready to cook. Over high heat, bring a large stockpot filled with salted water to a boil. Have ready an ice bath, and set aside. Add bok choy to the boiling water. Blanch until just tender, about 1 1/2 minutes. Transfer bok choy to the ice bath to stop the cooking process. Drain, and set aside.*

*In a large saucepan over high heat, bring 1/4 cup water to a boil.*

*Whisk in butter, and lower the heat to medium-high.*

*Season bok choy with salt and pepper, and add it to the pan.*

*Cook until heated through, about 2 minutes.*

*Divide the remaining 2 tablespoons canola oil between two 10-inch nonstick skillets. Place skillets over high heat until oil is just smoking.*

*Season both sides of the grouper with salt and pepper. Place two grouper fillets in each skillet, and sauté until the fish is browned on the bottom side, about 3 minutes. Turn, and sauté about 3 minutes more, until a metal cake tester inserted into the center of the fillets feels hot when touched to your lip. Remove from heat, and set aside. Transfer the bok choy from the saucepan with a slotted spoon, and arrange it in the center of four dinner plates. Top with grouper. Whisk sauce lightly, and spoon it around the bok choy. Sprinkle sesame seeds over the sauce, and serve immediately... Yummmmmm time!*

