

Caramelized Shrimps Recipe

Ingredients: Serves 4

200g shrimps, washed and trimmed with shells kept on
1 teaspoon salt
4 cloves garlic, minced
1 tablespoon minced ginger
3 scallions (green onions), chopped coarsely
2 cups oil

Sauce:

1 teaspoon cornstarch
2 tablespoons soy sauce
2 teaspoons sugar
1 tablespoon dry sherry
¼ teaspoon five-spice powder
1 tablespoon tomato ketchup

Method:

Rub the shrimp with the salt and let them stand for 10 minutes. Meanwhile, prepare the sauce by combining the sauce ingredients together with a fork. Heat 2 cups of oil in a wok or a deep pan until the oil is smoking. Put the shrimps in carefully and deep-fry over high heat until they are almost done. Ladle out the shrimps to drain on paper towels so they remain crisp. Turn off the heat and remove all but 2 tablespoons of oil from the wok. Reheat the wok and when the oil begins to smoke, sauté the garlic and ginger until they are fragrant and golden. Now return the shrimps, include the sauce mixture and fry until the shrimps are evenly well-coated and caramelized. Transfer into a serving dish, garnish with the scallions, and serve.

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