

## Claypot Prawns Recipe

**Ingredients:** Serves 4

300g large prawns (shrimps)  
2½ cups cooked peanut oil  
4 thin slices mature ginger  
6 cloves peeled garlic, chopped and deep-fried  
6 peeled shallots, chopped and deep-fried  
1½ teaspoons Chinese yellow wine or hua teow jiu or sherry  
1½ cups stock  
2 lettuce leaves, washed and shredded

**Seasoning:**

1½ teaspoons light soy sauce  
1 tablespoon oyster sauce  
1 teaspoon sugar  
3 tablespoons tomato ketchup  
a few dashes pepper powder

**Method:**

Wash prawns; trim off feelers but leave head and skin on. Pat dry with paper towels. Place wok on high heat and add the cooked peanut oil (leaving 2¼ tablespoons for later). When smoking hot, deep-fry prawns for about ½ minute, stirring until shells turn red. Remove prawns and drain. Set aside to cool. Place claypot on high heat for 1 minute and heat 2 tablespoons cooked peanut oil until smoking hot. Stir-fry ginger, garlic and shallots for about 1 minute until fragrant. Sprinkle over with wine and add stock. When mixture is boiling, add seasoning ingredients: light soy sauce, oyster sauce, sugar, tomato ketchup and pepper. Bring to the boil again and let the gravy bubble vigorously for about 2 minutes over high heat until thickened. Add prawns and stir-fry briefly. Cover claypot with lid and cook for about 2 minutes. Remove lid, sprinkle a little more pepper powder and spread over with shredded lettuce. Turn off heat. Remove lid, pour in ¼ tablespoon cooked oil and cover again. Serve after a few minutes.