

Kung Pao Shrimp Recipe

(Chinese Kung Pao Recipe)

Ingredients:

16 medium shrimps, shelled and de-veined
1 tablespoon egg white, beaten

For the sauce:

2½ teaspoons preserved horse beans with chili or chili sauce
1 teaspoon soy sauce
2 teaspoons sugar
1 teaspoon Chinkiang vinegar or black vinegar
3 tablespoons ketchup
⅓ teaspoon Szechwan peppercorns, crushed
3 cups peanut oil
½ cup fresh peanuts, skins removed
1 clove garlic, peeled and sliced
1 small knob ginger, peeled and sliced
2 dried red chilies, wash but do not soak and cut into half
½ cup white parts of scallions, chopped in diagonal 1/2-in pieces)
1 big onion, peeled and cut into wedges
1 teaspoon cornstarch mix with 2 tablespoons water
1 teaspoon sesame oil

Method:

Place the shrimp in a bowl, add the egg white, mix well, and reserve. Combine the sauce ingredients in a bowl and reserve. Heat a wok or frying pan over high heat for 1 minute. Add the peanut oil and heat to 180°C. Add the peanuts and fry for 1½ to 2 minutes or until they turn golden brown. Turn off the heat, remove with a Chinese strainer, and drain. Transfer the oil to a bowl. Return 1 tablespoon of peanut oil to the wok. Heat the wok over high heat for 20 seconds and add the dried chilies, ginger and garlic. Stir and cook for 30 seconds or until aromatic. Add the scallions and onion, stir, and cook for 1 minute. Add the shrimps and stir well to mix. Cook for 1½ minutes. Make a well in the mixture, stir the sauce mixture, pour in, mix well, and cook for 45 seconds, until very hot. Add the peanuts and cornstarch mixture and stir to combine and sauce slightly thicken. Turn off the heat and add the sesame oil, transfer to a heated platter, and serve with steamed jasmine rice.