

Pan-Fried Drunkard Prawns Recipe

(Malaysian Recipe)

Ingredients: Serves 4

500g jumbo/tiger prawns (shrimps), trimmed and
slit on the back, de-veined (leaving shells intact)

1 tablespoon sesame oil

2 tablespoons shredded ginger

1 sprig scallions, cut into 1-inch length

Seasoning (mixed together):

4 tablespoons yellow wine

2 tablespoons Chinese Shaoxing wine

½ teaspoon salt

½ teaspoon sugar

½ tablespoon light soy sauce

½ teaspoon corn flour

pinch of white pepper powder (optional)

Method:

Heat up a dry wok, pan-fry prawns until both sides are golden brown. Remove and set aside. Add in sesame oil and shredded ginger in the wok and stir-fry until aromatic. Add in prawns, seasoning and scallions. Stir-fry at high heat until well-mixed and dried. Dish up and serve.

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