

Pepper Shrimp Recipe

Ingredients:

10 tiger shrimps

8 cloves garlic, peeled and sliced

Seasonings:

1 tablespoon cooking wine

1 teaspoon salt

1 teaspoon freshly ground black pepper

Method:

Remove whiskers and legs from shrimps, devein and rinse well (do not remove shells). Dry well before deep-frying in smoking oil for a minute, then remove shrimps and pour away oil. Heat 2 tablespoons oil and stir-fry garlic until fragrant, return shrimps and sauté rapidly. Add seasonings to taste and stir until flavor is well absorbed. Remove to a small crockpot or heat-resistant plate. Serve.

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