

## Shrimp Paste On Sugar Cane Recipe

### Ingredients:

2 lbs large fresh shrimps  
10 garlic cloves  
1 teaspoon salt  
3 teaspoon sugar  
1 stick sugar cane

### Method:

Quarter the sugar cane length-wise and cut cross-wise to make 20 pieces of about 5 inches long. Shell and clean the shrimps. Mix sugar and pork fat, and let stand for 30 minutes in a warm oven. Ground shrimps with garlic cloves in food processor. Season with salt and sugar. Dip your fingers into some cooking oil, take 3 tablespoons of the shrimp mixture and coat around the top half of the sugar cane pieces (like a popsicle). Grill in the oven at 180 degrees Celsius for 1 hour. Serve with lettuce or salad and fish sauce.

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