

## Sichuan Shrimps Recipe

**Ingredients:** Serves 4

12 colossal or jumbo shrimps  
(about 35g each), peeled and de-veined  
¾ cup plus 1 teaspoon cornstarch  
salt

**Sauce:**

2½ tablespoons sugar  
2 tablespoons distilled water vinegar  
2 tablespoons rice wine or dry sherry  
2 tablespoons soy sauce  
2 teaspoons hot bean paste  
1 teaspoon cornstarch  
Vegetable oil, for passing through  
⅓ cup sliced canned bamboo shoots (cut before measuring into  
¼-inch-thick strips about 2 inches long and 1 inch wide)  
8 scallions, white part only, trimmed and sliced  
diagonally into ¼-inch pieces  
10 dried red peppers  
5 garlic cloves, peeled and sliced ⅛ inch thick  
¼ cup tree ears, soaked in hot tap water until softened,  
drained and cut in half  
1 teaspoon dark sesame oil

**Method:**

Combine the shrimps, the 1 teaspoon cornstarch and a pinch of salt in a medium bowl. Mix well, and rinse the shrimps under cold running water. Drain, and pat them dry with paper towels. Mix the remaining ¾ cup cornstarch with a pinch of salt in a medium bowl. Dip the shrimps, one at a time, into the cornstarch, coating them thoroughly. Place the shrimps on a platter, cover with plastic wrap, and refrigerate for 30 minutes. Meanwhile, to begin the sauce, mix the sugar, vinegar, rice wine, soy sauce and hot bean paste in a small bowl. Dissolve the cornstarch in 2 tablespoons cold water in another small bowl. Set both bowls aside. Heat a large wok over high heat. Add enough oil to come about 1 inch up the sides of the wok, and heat it to 180°C. Add the shrimps one at a time, taking care that they do not stick together, and stir gently until they turn white, about 40 seconds. Add the bamboo shoots in the last 10 seconds. Using a wide wire-mesh strainer, transfer the shrimps and bamboo shoots to a colander to drain. Discard all but 2 tablespoons of the oil from the wok. Return the wok with the oil to high heat. Add the scallions, dried red peppers and garlic and stir-fry for 15 seconds. Return the shrimps and bamboo shoots to the wok, and then add the tree ears and the soy sauce mixture. Add the cornstarch mixture and stir-fry until the sauce thickens, about 20 seconds. Add the sesame oil at the last second. Serve immediately.