

Hot and Sour Shrimp

4 Servings

Ingredients:

1/4 cup rice vinegar
2 tablespoons soy sauce
2 tablespoons sugar
2 teaspoons cornstarch
3 tablespoons peanut oil
3 tablespoons minced garlic
2 tablespoons minced ginger
1/4 teaspoon crushed red chiles
2 cups bias-cut to 1/2-inch celery
1/2 cup sliced bamboo shoots
1/4 cup minced scallions
1 pound cleaned medium-large tiger prawns
1 teaspoon white wine

Directions:

COMBINE VINEGAR, SOY, SUGAR, AND CORNSTARCH-MIX WELL, SET ASIDE
HEAT WOK OVER A HIGH FLAME
ADD HALF THE OIL
ADD GARLIC, GINGER, AND RED CHILES, STIR ONCE
ADD SHRIMP AND STIR-FRY FOR 4 MINUTES
REMOVE FROM WOK, SET ASIDE
HEAT REMAINING OIL IN WOK, OVER A HIGH FLAME
ADD CELERY AND BAMBOO SHOOTS
STIR-FRY FOR 1 MINUTE
ADD SHRIMP MIXTURE AND VINEGAR MIXTURE
HEAT AND STIR UNTIL THICKENED
SERVE HOT, WITH RICE