

Stir-Fried Shrimp with Snow Peas

Ingredients

- 1 Tbsp plus ¼ tsp salt
- 1 pound large shrimp, peeled and deveined
- ⅓ cup chicken broth
- 2 tsp rice wine or dry sherry
- 1½ tsp soy sauce
- 1½ tsp cornstarch
- ¾ tsp sugar
- ⅛ tsp ground white pepper
- 1 Tbsp plus 2 tsp vegetable oil
- 2 Tbsp minced garlic
- 1 tsp minced ginger
- 6 oz snow peas, strings removed, washed and dried
- 1 scallion, chopped



Preparation

1. In a large bowl combine 2 cups cold water and 1 tablespoon salt, stirring until salt is dissolved
2. Add shrimp, and let stand five minutes
3. Rinse shrimp under cold running water, and set to dry on paper towels
4. With more towels, pat shrimp dry
5. In a bowl, combine broth, wine, soy sauce, cornstarch, sugar and pepper
6. Heat a wok or heavy skillet over high heat
7. Swirl in 1 tablespoon oil around sides of pan
8. Add shrimp, spreading them in a single layer, so they have contact with hot metal
9. Stir-fry for 2-3 minutes or just until pink, tossing them
10. Add remaining 2 teaspoons oil, garlic and ginger, and stir-fry 5 seconds
11. Add snow peas and remaining ¼ teaspoon salt, and stir-fry 1 minute more
12. Stir cornstarch mixture, swirl it in around sides of pan, and bring to a boil
13. Stir-fry just until shrimp are cooked through and sauce has thickened, about 30 seconds Stir in scallions, and serve immediately