



## CHINESE SHRIMP IN TOMATO SAUCE (茄汁蝦)

Serves 6-8.

### INGREDIENTS

2 lb large shell-on shrimp, butterflied and deveined, rinsed and pat dry (mine are 15-count size)

1 tbsp corn starch

6 scallions, cut into 1½" pieces, white and green parts separated

1 slice ginger

1 clove garlic, minced

neutral high-heat cooking oil for cooking

*For the sauce:*

½ C ketchup

2 tbsp Shaoxing wine

1 tbsp corn starch

2 tsp light soy sauce

1 tsp Worcestershire sauce

1 tsp dark soy sauce

1 tsp sugar

½ tsp salt or to taste

1 C water

### METHOD

Mix sauce ingredients and set aside. Toss shrimp in 1 tbsp corn starch.



Heat skillet over medium to med-high. Add oil and pan fry shrimp in single layer in batches ~1½-2 mins each side or when shrimp are 80% cooked. Set aside.

To the oil in the skillet (or add more if needed), add scallion white parts and ginger. Stir fry 10 seconds until fragrant. Add sauce mixture and scrape to deglaze the pan. Lower heat. Add back shrimp and scallion green parts. Toss shrimp to coat well in sauce. Simmer on low heat for a minute until sauce is thickened and shrimp are cooked through (taking care not to overcook or they will become tough and rubbery). Serve over rice with a side veg. Enjoy!