

Kung Pao Shrimp with Peanuts

Ingredients:

- 2¹/₃ tbsp. water
- 1³/₄ tsp. corn starch
- 1/8 tsp. salt
- 1/8 tsp. baking soda
- 2 1/3 tbsp. Canola oil for marinate
- 1 lb. shrimp (16/20), peeled and deveined
- 1³/₄ tsp. garlic chopped
- 3/4 tsp. ginger, minced
- 1¹/₄ tsp. sesame oil
- 1¹/₄ tsp. sherry
- 1¹/₄ tbsp. Canola oil for frying
- 16 ea. dried chili peppers, seeded and chopped
- 3/4 lb. zucchini, cubed
- 3/4 cup red bell pepper, cubed
- 1¹/₂ cup water chestnuts, sliced
- 1/2 cup peanuts roasted
- 2 cups Yan Can sauce
- 5 ea. green onions, sliced

Preparation:

Mix together the water, cornstarch, salt, pepper, baking soda, and shrimp. Toss and let set for 5 minutes until thick. Add the oil and mix.

Preheat your wok and add canola oil. Heat until smoking. Add the shrimp mixture and fry quickly. Add the sesame oil and vegetables and fry quick until slightly tender. Deglaze with the sherry wine. Add the peanuts and toss quickly. Garnish with green onions, add the Yan Can Sauce and serve.



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