

Stir-fried Shrimp with Shaoxing Wine

Swick

Serves 1 | Active Time: 25 minutes | Total Time: 25 minutes

Chef's Notes

I removed the chilies before adding the shrimp and the snap peas. But it's up to you if you really the dish to be really spicy.

Shaoxing wine is also spelled as Shaohsing, Shao hsing wine, Hsao Shing wine. The Chinese drink Shaoxing wine from small porcelain cups, in the same way that the Japanese drink their sake.

Step 1: Preparing your Mise-en-Place

- 1 1/2-inch piece fresh ginger
- 2 large garlic cloves
- 1-2 Thai red chilis
- 1 cup sugar snap peas
- 2 spring onions
- 1 pound medium-sized shrimps (about 30 shrimps)
- 4 tbsp Shaoxing wine
- 1 tbsp brown sugar
- 2 tbsp light soy sauce
- 1 tsp sesame oil
- 1/3 cup water
- 1 tbsp rice vinegar

To start your mise-en-place, peel and finely chop the ginger and garlic. Then, slice the chili, trim both ends of the snap peas, trim and finely slice the spring onions.

Next, peel and devein the shrimp and set aside.

Measure out the Shaoxing wine, brown sugar, light soy sauce, sesame oil, water and rice wine vinegar.

Step 2: Cooking the Dish

- 2 tbsp peanut oil

To cook the dish, heat a wok or a large fry pan over medium-high heat and add 1 tablespoon of the oil. When the oil is hot, add the shrimp and stir-fry until three-fourths cooked. Transfer onto a plate. Then add the snap peas and stir-fry for about 1 minute or until just crisp tender. Transfer to the same plate with the shrimps. Then, lower the heat slightly.

On the same wok, add the remaining oil and the ginger, garlic, and chili. Stir-fry for 45 seconds. Add the Shaoxing wine all at once and cook for 1 minute or until reduced by half. Add the sugar and allow to caramelize for 20 seconds, stirring often. Then, add the soy sauce, sesame oil, and water and cook for another 20 seconds. Finally, add the vinegar, the cooked shrimps, snap peas and stir-fry for another 30 seconds more or until the shrimps are just cooked. The sauce will slightly coat the shrimps. If the dish is a little bit dry, add another tablespoon or so of water.

Turn off the heat and add the spring onions. Stir to combine and transfer to a platter and serve immediately with steamed Jasmine rice.