

Szechuan Shrimp with Chili Sauce

Recipe courtesy of Gourmet Magazine



Recipe Summary

Difficulty: Easy

Yield: 4 servings

User Rating: ★★★★★

1 pound medium shrimp
4 teaspoons salt
2 tablespoons hoisin sauce*
2 tablespoons chili sauce
2 teaspoons Shao Hsing*
1 teaspoon thin soy sauce
1 teaspoon fish sauce*
1 teaspoon chili paste with garlic*
1/2 teaspoon sesame oil
1/2 teaspoon peanut oil
1/2 teaspoon hot chili oil*
1/2 teaspoon sugar
1/2 teaspoon MSG
4 cups peanut oil
2 tablespoons fresh ginger root, finely minced
3 tablespoons finely minced garlic
4 scallions, finely minced
3 dried red chilies*
*Available at Asian grocery stores

Peel, devein and butterfly the shrimp. Sprinkle with 1 teaspoon of the salt, allow to stand for 1/2 hour. During this time, prepare the sauce: mix together the hoisin sauce, chili sauce, Shao Hsing, soy sauce, fish sauce, chili paste, sesame oil, peanut oil, hot chili oil, sugar, and the MSG.

In a wok heat 4 cups of peanut oil to 375 degrees F. When the shrimp are ready to cook thoroughly wash off salt with cold water. Add another teaspoon salt to shrimp and let sit 30 seconds, and wash off the salt. Repeat this procedure twice more. The final time drain well but do not dry, let some water cling to the shrimp. Immerse half the shrimp into the hot oil, and cook until just past translucent, about 20 seconds. Remove. Add the other half of the shrimp. The oil will not be as hot, so this portion may need 30 seconds to finish cooking. Remove. Drain all but 2 tablespoons of oil from the wok. Over very high heat, stir fry the ginger, garlic, scallions and dried chilies for one minute. Add the reserved shrimp and toss, add the sauce to coat shrimp and serve.

Note: Chili sauce is an American product available in any supermarket; it was introduced to China early in this century and has become a part of Chinese cuisine. Shao Hsing is rice wine, and is available in Chinese liquor stores. Dry sherry is a good substitute.

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