



# SHRIMP IN LOBSTER SAUCE

*Serves 4.*

## INGREDIENTS

For marinating the shrimp:

1 lb uncooked large shrimp, defrosted, butterflied and deveined

1 tsp corn starch

½ tsp kosher salt

2 dashes white pepper powder

Drizzle of toasted sesame oil

For the dish:

½ ground pork (see recipe head notes for meatless version)

1 scallion, thinly sliced, white and green parts separated

1 clove garlic, finely minced

2 slices fresh ginger

1 tbsp Shaoxing wine (see recipe head notes)

1½ C chicken broth

1 tsp soy sauce

1 tsp fish sauce

½ tsp sugar

1 C frozen peas and carrots

3 tbsp cornstarch whisked with 2 tbsp water for cornstarch slurry

2 eggs

Kosher salt to taste



Toasted sesame oil to finish

High heat oil for cooking (I use avocado oil)

## METHOD

Prep and marinate the shrimp: Wash shrimp and pat dry. Place in a bowl with marinade ingredients and set aside while preparing remaining ingredients.

Set a wok or large cast iron pan over medium-high heat. Once hot, drizzle a bit of oil and add shrimp in single layer if using a skillet or all at once if using a wok. Cook about 1.5 minutes (flipping once if cooking in a skillet or stir frying constantly if using a wok) or until shrimp has just turned from grey to pink but is not cooked all the way through. Scoop out and set aside. Splash a bit of water and scrap off any stuck residues with a spatula. Discard and wipe clean.

Add another drizzle of oil. Add scallion white parts, garlic and ginger. Sauté until fragrant, about 20 seconds. Add ground pork, along with kosher salt to taste (start with ¼ tsp) breaking up the clumps and stir fry about 3 minutes or until brown on the edges.

Add Shaoxing wine to the pork mixture and give everything a few turns, scraping the bottom to deglaze. Add chicken broth, soy sauce, fish sauce, sugar, frozen peas/carrots. Bring to a simmer, taste for seasonings and adjust to your liking. Reduce heat to low. Re-whisk cornstarch slurry and drizzle about three-quarter of it slowly into the liquid while mixing. Use the rest of the slurry only if needed. Simmer to thicken, about a minute or until sauce coats the back of the spatula. If sauce is too thin, add remaining cornstarch slurry. If too thick, add more chicken broth or water and bring back to a simmer.

Discard the ginger slices now if you want. Add back reserved shrimp.

Add the two eggs without and break the yolks up a bit with the spatula. Let eggs cook on low heat to about 90% with some runniness remaining. Fold the eggs into the sauce with a few turns of the spatula to mix it in and finish cooking. Turn heat off and drizzle sesame oil. Garnish with scallion green parts.

Serve over white rice. Enjoy!