

Chives Stir-Fried with Shrimps Recipe

(Chinese Recipes)

Ingredients: Serves 4

2 tablespoons peanut oil

½ teaspoon salt

½ teaspoon sugar

2 teaspoons minced fresh ginger

¼ lb garlic chives, well washed, dried, hard stems cut into ¼-inch pieces, green parts cut into ½-inch pieces and stems and green parts separated

¾ lb medium shrimps (28 to 30), shelled and de-veined

1 tablespoon Chinese white rice wine or gin

2 tablespoons Seafood Stock mixed with 1½ teaspoons cornstarch

Method:

Heat a wok over high heat for 30 seconds, add the peanut oil, and coat the wok with it using a spatula. Add the salt and sugar and stir briefly. When a wisp of white smoke appears, add the ginger and hard ends of garlic chives, stir, and cook for 30 seconds, until the fragrance of the chives is released. Add the shrimp and spread in a thin layer. Add the wine, lower the heat to medium, and turn the shrimp over. Add the green chives, mix well, and cook for 1½ to 2 minutes or until the chives turn bright green and the shrimp turn pink and curl. Stir the stock-cornstarch mixture, add to the wok, stir, and cook until it thickens, about 1 minute. Turn off the heat, transfer to a heated plate, and serve.

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