

## Poached Shrimps with Ginger Recipe

**Ingredients:** Serves 4

1 scallion, green part only, trimmed and cut into 3 pieces  
One ½-inch piece peeled fresh ginger, cut into 2 slices and smashed  
1 teaspoon rice wine or dry sherry  
12 colossal or jumbo shrimps, unpeeled

**Dipping Sauce:**

2 tablespoons soy sauce  
1 tablespoon Maggi sauce  
1 tablespoon chicken stock or canned chicken broth  
1 teaspoon peeled and minced fresh ginger  
½ teaspoon Chinese barbecue sauce  
1 tablespoon rice wine or dry sherry  
1 scallion, white part only, trimmed and minced  
1 tablespoon chopped cilantro  
1 small green chili, such as Thai or serrano, seeds and ribs removed, minced

**Method:**

To make the dipping sauce, mix the soy sauce, Maggi sauce, stock, ginger, barbecue sauce, rice wine, scallion, cilantro and chili in a small bowl. Set it aside. Bring 3 cups of water to a boil in a wok over high heat. Add the scallion, ginger and rice wine. Add the shrimps and cook just until they turn bright pink, about 2 to 3 minutes. Drain well. Discard the scallion and ginger. Transfer the hot shrimps to a platter and arrange, overlapping, in a circle. Serve with the dipping sauce.

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