

Salt-Baked Shrimps Recipe

Ingredients:

12 medium-large shrimps, feelers removed, shell slit along vein and de-veined
½ teaspoon baking soda
3 cups water
1 tablespoon plus ½ teaspoon salt
2 tablespoons cornstarch
1 liter peanut oil
1 tablespoon minced fresh Thai chilies

Method:

Place the shrimps and baking soda in a bowl and mix well to coat. Allow to rest for at least 20 minutes. Place the water and 1 tablespoon salt in a pot, cover, and bring to a boil over high heat. Add the shrimp and water-blanch for 10 seconds. Remove the shrimp with a strainer and run cold water through them to cool. The water-blanching removes all of the liquid from the shrimp. Place the shrimp in a dish, sprinkle with cornstarch to coat them lightly, and shake off excess. Heat a wok over high heat for 1 minute, add the peanut oil, and heat to 170°C. Place the shrimps in a Chinese strainer, lower into the oil, and oil-blanch for 1 minute. Turn off the heat, remove with the strainer, and drain. Transfer the oil from the wok to a bowl. Return 1 tablespoon of the reserved oil to the wok and heat over high heat for 20 seconds. Add the remaining ½ teaspoon salt and the chilies and cook, stirring, for 45 seconds. Add the shrimps and cook, stirring, making certain they are well coated, for 1 minute. They should be dry and crusted. Turn off the heat, transfer to a heated platter, and serve.

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