

Shrimps with Bean Curd Sheets Recipe

Ingredients: Serves 4

300g shrimps
1 pile pressed bean curd sheet
1 stalk scallion
3 slices ginger
1 teaspoon baking soda

Seasonings:

1 teaspoon wine
1 tablespoon soy sauce
1 teaspoon sugar
a pinch of salt
a pinch of pepper

Method:

Rinse shrimps, trim off hairs. Cut pressed bean curd sheet to 1cm strips. Bring 5 cups of water to a boil, add baking soda in, turn off the heat. The baking soda water cannot be too concentrated, otherwise the outside of pressed bean curd sheets will turn saggy while the inside is still too hard. Soak bean curd sheets in soda water. Remove when bean curd sheet turn soft and the color turn lighter. Rinse with clear water for several times, remove and drain off water. Heat 2 tablespoons of oil to fry scallion sections and ginger, when fragrant, add shrimps in, stir-fry for a while. Splash wine and soy sauce in and then add sugar and salt. Pour ½ cup of water in, and then put bean curd sheets in. Place shrimps on top of it. Cover the lid, cook over medium heat for 1½-2 minutes. Sprinkle a little of pepper at last. This dish should not have too much remaining liquid. However, pressed bean curd sheet tastes better with some juice so there should be an adequate amount of liquid.

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