

## Shrimps with Cilantro Recipe

**Ingredients:** Serves 4

12 large shrimps, peeled, de-veined  
and sliced in half lengthwise  
1 tablespoon cornstarch  
Pinch of salt  
¼ head iceberg lettuce, shredded

**Sauce:**

1 teaspoon vegetable oil  
1 scallion, white part only, trimmed and minced  
2 garlic cloves, peeled and minced  
½ teaspoon freshly ground black pepper  
1 tablespoon soy sauce  
2 teaspoons sugar  
2 teaspoons distilled white vinegar  
2 teaspoons hot bean paste  
1 teaspoon rice wine or dry sherry  
1 teaspoon hot chili oil  
3 teaspoons minced cilantro

**Method:**

Combine the shrimps, cornstarch, salt and 1 tablespoon water in a bowl. Mix well, then rinse the shrimps well under cold running water. Fill a medium bowl with ice water. Bring a medium saucepan of water to a boil over high heat. Add the shrimps to the boiling water and cook just until they turn white, about 20 to 30 seconds. Using a wide wire-mesh strainer, transfer the shrimps to the ice water, where they will curl up into corkscrews. Cool, then drain and pat dry with paper towels. Place the shrimps in a shallow dish. To make the sauce, heat a large wok over high heat. Add the oil, then the scallion, garlic and black pepper and stir-fry for 10-15 seconds. Transfer to a medium bowl, add the soy sauce, sugar, vinegar, hot bean paste, rice wine, chili oil and 2 teaspoons of the cilantro. Mix well and pour the sauce over the shrimps and combine. Cover and refrigerate for 30 minutes. Spread the lettuce on a platter and top with the shrimps. Garnish with the remaining 1 teaspoon cilantro, and serve chilled.

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