

Stir-Fried Prawns with Wine Recipe

(Malaysian Recipe)

Ingredients: Serves 4

5 nos. big water prawns (shrimps)
5 stems scallion (shredded)
50g fresh ginger slices
50g carrot slices
10 sectioned scallions (white part)
450ml chicken broth

Seasoning:

3 tablespoons Shaoxing wine
3 tablespoons rose wine
2 teaspoons salt
2 teaspoons sugar
1 teaspoon fresh ginger juice

Method:

Rinse the water prawns and halved. Keep aside. Heat up 2 tablespoons sesame oil in a preheated wok to fragrant ginger slices, carrot slices and sectioned scallions (white part). Add in water prawns, shallow-fry both sides until aromatic. Splash in Shaoxing wine, stir well. Pour in chicken broth and the rest of seasoning, bring to a boil. Reduce to medium heat, simmer for 4 minutes. Then thicken the sauce with a little cornstarch solutions. Dish out to a platter with lined shredded scallions. Serve hot.

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