

Stir-Fried Shrimps with Pig Kidney Recipe

Ingredients: Serves 4

150g shelled shrimps
1 pair pig's kidney
½ bamboo shoot
10 sweet pea pots
1 stalk scallion
8-10 slices ginger

Seasonings A:

a pinch of salt
2 teaspoons cornstarch
½ tablespoon egg white

Seasonings B:

1 teaspoon Chinese cooking wine
1 tablespoon soy sauce
a pinch of sugar
1 teaspoon ginger juice
4 tablespoons soup stock
½ teaspoon cornstarch
a few drops of sesame oil

Method:

Mix shrimps with ½ teaspoon of salt, then rinse to clean. Drain and dry it with paper towel. Marinate with Seasonings A for 30 minutes in fridge. Halve kidney horizontally, remove the inside veins, rinse and then make crisscross lines on surface, cut to pieces, soak in water. Change water often to remove the bad smell. Drain. Cook bamboo shoot, then slice it. Trim sweet pea pots, cut to two pieces. Bring 6 cups of water to a boil, blanch sweet pea pots, drain and rinse cold. Add 1 teaspoon of wine in water when it boils again. Cook kidney over low heat for 1 minute. Drain. Heat 1 cup of oil to 160-180°C, fry shrimps through oil quickly, remove when the color changed. Pour the oil away, keep only 1 tablespoon of oil to stir-fry green scallion sections and ginger slices, add bamboo shoot and snow pea pots, stir-fry over high heat. Add kidney and shrimps in, then pour mixed seasonings in, stir-fry evenly. Serve hot.