

Taiwanese Wine-Cooked Shrimps Recipe

Ingredients:

10 large grass shrimps
2 slices Chinese angelica
2 slices cnidium officinale
2 tablespoons medlar
2 cups concentrated rice wine
½ teaspoon salt

Method:

Remove feelers from shrimps, de-veined and blanch in boiling water rapidly, then remove immediately. This blanching is to ensure that the dish will be clean. However, do not blanch too long to keep the shrimps tender and not overcooked. Place other ingredients, the concentrated rice wine and shrimps in a pot. Bring to a boil until alcohol is evaporated completely, season with salt and serve.

Note: If the soup is too thick, add water after the flames disappear. If water is added at first, it will be difficult for the alcohol to evaporate.

Chinese angelica, cnidium officinale and medlar are herbs that can be obtained from Chinese medicinal shops.

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