

## Chinese Shrimp and Sizzling Rice

<http://userealbutter.com/2017/04/23/chinese-shrimp-sizzling-rice-recipe/>

*from my dad*

1 lb. raw shrimp, peeled, deveined, and butterflied  
salt  
2 tbsps Shaoxing wine or dry sherry  
1/2 tbsp egg white (half of a large egg white)  
2 tpsps cornstarch  
vegetable oil  
4 cups baby bok choy, washed  
8 oz. whole water chestnuts, drained and sliced into quarters  
15 oz. straw mushrooms, drained  
2 tbsps green onions, sliced thin  
1 tbsp fresh ginger, minced

### **sauce**

3 cups chicken stock  
3 tbsps Shaoxing wine  
1 tsp salt (more or less depending on the saltiness of your stock)  
1/8 tsp white pepper  
2 tbsps cornstarch  
2 tbsps water

12 sizzling rice cakes

Pat each shrimp dry with paper towels. Toss the shrimp with 1/2 teaspoon salt, Shaoxing wine, and egg white. Mix in the cornstarch. Let the shrimp marinate for 10 minutes. Then move the shrimp to the freezer for 10 minutes.

Heat 2 tablespoons of vegetable oil in a sauté pan or wok over medium-high heat. When the oil is hot, sauté the bok choy. Season with a few pinches of salt. When the ribs of the bok choy begin to soften, stir in the water chestnuts and straw mushrooms. Cook for 1 minute. Remove the vegetables to a large bowl. Wipe down the sauté pan or wok with a paper towel.

Heat 2 tablespoons of vegetable oil in the same sauté pan or wok over medium-high heat. Add the green onions and ginger. Sauté until fragrant. Add the shrimp to the pan and stir fry until the meat begins to turn white, about 2 minutes. Remove the shrimp to the same bowl as the vegetables.

Return the pan to the burner over high heat. Pour in the stock, Shaoxing wine, salt, and white pepper. Bring the liquid to a boil. Combine the cornstarch and water in a small bowl and stir until uniform. Stir the cornstarch slurry into the boiling stock and allow the sauce to thicken (a minute or two). Add the vegetables and shrimp to the sauce and let them heat through. Season with salt to taste.

Break the rice cakes into pieces and arrange them on a shallow bowl or platter. Pour the contents of the pan or wok onto the rice and serve hot. Serves 4-6.