

Chinese Stir-fried Shrimp with Snow Peas

<http://userealbutter.com/2009/09/14/chinese-stir-fried-shrimp-recipe/>

1 lb. raw shrimp, shelled, de-veined, and butterflied
2 tsps cornstarch
1/2 tsp salt (to taste, really)
3 tbsps shao xing Chinese cooking wine
non-flavored vegetable oil
2 cups snow peas, trimmed and washed
1 cup whole water chestnuts, quartered
3 stalks green onions, washed, trimmed, and cut into 1-inch pieces
2-3 cloves garlic, roughly chopped or sliced

In a medium bowl, mix the shrimp, cornstarch, salt, and shao xing together until the shrimp is evenly coated. Heat a tablespoon of oil in a large pan on high heat. Sauté the vegetables (snow peas and water chestnuts) until they are just cooked (still undercooked). Season with a sprinkle of salt. Remove from heat and set the vegetables aside in a bowl. Add another tablespoon or two to the pan and toss in the green onions and garlic. When the oil begins to sizzle, stir the garlic and onions around and add the shrimp. Stir-fry the shrimp until they are just underdone (about 3 minutes) and add the cooked vegetables to the pan. Stir the shrimp and vegetables together for another minute until cooked and serve hot.