

Tangy Szechwan Shrimp

- 1 lb fresh shrimp, peeled and deveined
- 2 Tbsp sugar
- 3 Tbsp rice vinegar
- 3 Tbsp water
- 4 Tbsp ketchup
- 2 tsp sesame oil
- ½ small green bell pepper cut into ¼" dice
- 2-4 dried red Chinese peppers, tipped, seeded and crushed
- 2 green onions, sliced and separated white and green parts
- 2 slices fresh gingerroot, minced
- 4 cloves garlic, minced
- 1 Tbsp cornstarch dissolved in 2 Tbsp water
- 4 Tbsp peanut oil

Prepare the sauce by mixing the sugar, vinegar, water, ketchup, salt and sesame oil. Set aside. Combine the white parts of the green onion, the green bell pepper dice, the red pepper flakes, garlic, and ginger in a bowl and set aside.

When all components are ready and at hand, sauté the shrimp in the oil over the hottest available heat. When just done, remove to a bowl, and put the aromatics in the remaining oil, and stir fry for 15-30 seconds over the same heat (longer if the heat is not very high). Add the sauce to the mixture and continue to cook while stirring until it begins to boil. Add back the shrimp, bring back to the boil quickly, and add the cornstarch mixture while stirring. It will thicken quickly. Remove and serve, using the green parts of the onions as garnish.