

## **Shrimp Cantonese**

1 lb shrimp, peeled and deveined  
1 Tbsp fermented black beans  
2 green onions white part, diced  
1 Tbsp cornstarch in 2 Tbsp cold water  
1 egg  
2 garlic cloves, minced  
2 slices ginger, minced  
4 oz ground pork  
1 Tbsp soy sauce  
1 Tbsp rice wine  
1/2 tsp sugar  
1 C water

Rinse the black beans lightly and crush. Beat the egg and set aside.

Stir fry the pork with a good pinch of salt in 1 Tbsp of oil until the pink disappears. Add the green onions, garlic, black beans and stir fry until aromatic. Add the shrimp, soy sauce, rice wine and sugar and stir fry for 30 seconds. Add the water, cover and bring to the boil. Uncover and add the cornstarch slurry while stirring quickly. After the sauce thickens, turn off the heat, and drizzle the beaten egg down a pair of chopsticks into the sauce while stirring the sauce. Serve.