

JUMPING SHRIMP

Chef Sam Coy

comments

Serve shrimp with toothpicks for an hors d'oeuvre, or over pasta for a main dish.

notes

Use uncooked shrimp. Marinating already-cooked shrimp causes them to turn mushy.

Ingredients

Chop

1/4 C cilantro

Mince finely

1/4 C fresh ginger
1/4 C scallions
2 cloves garlic

**Measure together in small bowl
and mix well**

1/2 cup oil
1/2 tsp. salt
1/8 tsp. white pepper
1/4 tsp. red pepper flakes
1/2 tsp. soy sauce
salt to taste (needs some)

Have available

1 lb. fresh, unshelled shrimp

complete recipe

Cut down the back shell of the shrimp; pull shell back to tail, leaving shell and tail attached.

Put ginger, scallions, cilantro and garlic in a small bowl; add to shrimp and toss.

Toss in ingredients from other bowl (oil, pepper, etc.).

Keep shrimp in marinade and sauté shrimp.

Shells seem to fall off; if you wish, remove them and discard after cooking.