

# SHRIMP JAVA

Last Modified: 11/06/2015

PREP: 20 Min  
COOK: 5 Min  
STIR-FRY

F EASY

SEAFOOD

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Extra Large Shrimp (26 / 30 Count)	Raw

## JAVA SHRIMP SAUCE

1/4	Cup	Soy Sauce (Lee Kum Kee)	
2	Tbsp	Lime Juice	
1	Tbsp	Light Brown Sugar	
1	Tsp	Ground Cumin	
2	Cloves	Garlic	Grated
1/2	Tsp	Chili Powder (Mild)	
1/2	Bunch	Fresh Coriander Leaves (Cilantro)	Divided
3	Tbsp	Vegetable Oil	

## PREPARATION

<b>FACTOID</b>	Indonesia. Make this as spicy as you like by substituting either Medium or Hot Chili Powders in place of the Mild. A dash of Sriracha Sauce doesn't hurt either.
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Wok
<b>PREP</b>	<b>JAVA SHRIMP SAUCE</b> 1) Grate the Garlic Cloves and set them aside. 2) Chop the Cilantro (Thick stems removed) and set it aside.
<b>1</b>	Peel, de-vein and rinse the Shrimp and set them aside. Optionally, leave the tail shells on.
<b>2</b>	Combine the Shrimp, Soy Sauce, Lime Juice, Sugar, Cumin, Chili Powder, and Garlic in a medium mixing bowl; stir until well mixed. Marinate for 15 minutes
<b>3</b>	Heat a wok over high heat about 1 minute or until hot. Drizzle the Oil into the wok and heat it for 30 seconds. Add the Shrimp mixture. Stir-fry about 4 minutes or until the Shrimp turn pink and opaque. Add half of the Cilantro; toss to combine. transfer to a serving dish. Garnish with the remaining Cilantro.
<b>SERVE</b>	Serve immediately while hot as an appetizer or with Rice.