

# RED DRAGON SHRIMP & STICKY RICE

F MEDIUM

Last Modified: 12/03/2016

PREP: 1 Hr  
COOK: 50 Min  
STOVETOP

SEAFOOD-ASIAN

MAKES 2 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Extra Jumbo Shrimp (16 / 20 Count)	Heads On
1	Tbsp	Olive Oil	
2	Stalks	Green Onions (Greens Only)	Thin Sliced

## RED DRAGON SAUCE

1/2	Cup	Soy Sauce (Lee Kum Kee)	
1/2	Cup	Granulated Sugar	
1/4	Cup	Water	
1/4	Cup	Korean Red Chili Paste (Gochujang)	
2	Tbsp	Fresh Ginger (Peeled)	Grated
1	Tbsp	Garlic	Grated
1	Tbsp	Rice Wine Vinegar (Marukan)	
1	Tsp	Sesame Oil (La Tourengelle)	
2	Tsp	Recipe: Seasoning - Asian - Shichimi Togarashi	

## HAJIKI AIOLI

1/4	Oz	Dried Hajiki Strands (Welpac)	See Factoid
2	Tbsp	Water	
1	Tsp	Olive Oil	
1/2	Tsp	Jalapeno Pepper (De-Veined & Seeded)	Grated
1/2	Medium	Shallot	Fine Diced
1/2	Cup	Fresh Ginger (Peeled)	Grated
1	Tsp	Garlic	Grated
2	Tbsp	Rice Wine Vinegar (Marukan)	
3	Tbsp	Mirin (Takara Pale Gold)	
5 1/2	Tbsp	Tamari (Gluten Free Soy Sauce)	
OR SUBSTITUTE IF NECESSARY			
5 1/2	Tbsp	Soy Sauce (Lee Kum Kee)	
2	Tbsp	Sesame Oil (La Tourengelle)	
1/2	Cup	Mayonnaise (Hellmann's)	

## STICKY RICE

2	Cups	White Medium Grain Rice	Uncooked
3 1/2	Cups	Water	
1/2	Tsp	Kosher Salt	

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PREPARATION	
<b>FACTOID</b>	This dish is FANTASTIC! Spicy, wonderful, strong flavors coming at you from every possible direction. . . . Using Heads-On Shrimp makes them into the "Dragons".
<b>FACTOID</b>	Hajiki Strands: Brittle, black and come in ½ to 1 inch strands. It has a mild anise-like flavor. It must be rehydrated in warm water for about twenty minutes to be usable.
<b>TOOLS</b>	1) Large Cast Iron Skillet 2) 2 - Medium Saucepans & Lids 3) Small Mixing Bowl 4) Rice Molding Bowl
<b>PREP</b>	<b>DISH</b> 1) Thinly slice the Green Onion greens and set them aside.
<b>PREP</b>	<b>RED DRAGON SAUCE</b> 1) Peel and grate the Ginger and set it aside. 2) Grate the Garlic Cloves and add them on top of the Ginger.
<b>PREP</b>	<b>HAJIKI AIOLI</b> 1) Grate the Garlic Cloves and set them aside. 2) Peel and grate the Ginger and add it on top of the Garlic. 3) Finely dice the Shallot and add it on top of the Garlic. 4) Soak the Hajiki Strands according to package directions, drain and set it aside.
<b>1</b>	<b>The Day Before:</b> Thaw the Shrimp for 24 hours while refrigerated in their bag. Heads-On Shrimp if you can find them are even better for a traditional eye-pleasing presentation. Leaving the heads on and intact, completely peel the Tails, devein and rinse the Shrimp and store them in ice water until ready to use.
<b>FACTOID</b>	Short Grained Rice makes the best sticky rice BY FAR, however, Asians love it so much that almost NONE of it ever gets exported out of Asian countries. Medium Grained Rice works almost as well, you CAN find it if you search for it. Long Grained Rice SUX.
<b>2</b>	Make the Sticky Rice early and set it aside while covered to keep it warm. The Rice will get stickier the longer it sets.
<b>3</b>	<b>STICKY RICE:</b> Pour the Rice and then the Water into a medium saucepan. Let the Rice soak for at least half an hour, then add in the Salt and stir it over high heat bringing the water to a boil. Turn the heat to medium low and cover the pot, leaving the lid slightly off on one side to vent. Cook the Rice for 10 minutes.
<b>4</b>	<b>STICKY RICE:</b> Check to see if the Rice has absorbed all of the water. If not, continue cooking for 5 to 10 minutes more or until the liquid has been absorbed. Remove the saucepan from the heat and place the lid on tightly. Allow the Rice to stand for at least 10 minutes before serving.
<b>1</b>	<b>HAJIKI AIOLI:</b> Heat the Olive Oil in a medium saucepan over medium heat until it just begins to shimmer. Add in the Jalapeno, Shallot, Ginger and Garlic and sauté it until it is very fragrant, about 3 minutes. Add in the Vinegar, Mirin, Tamari, and slowly whisk in the Sesame Oil. Lower the heat to a simmer and cook until it is reduced by 1/2, about 15 minutes. Remove the mixture from the saucepan and reserve it in a small mixing bowl, allow it to cool completely so it doesn't melt the Mayonnaise.
<b>2</b>	<b>HAJIKI AIOLI:</b> In the Aioli small mixing bowl, add in the Mayonnaise and drained Hajiki and fold it until it's an even color and set it aside.

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<b>1</b>	<b>RED DRAGON SAUCE:</b> In a small saucepan over medium heat, whisk in the Soy Sauce, Sugar, Water, Red Chili Paste, Ginger, Garlic, Vinegar, Sesame Oil and Tamarashi Seasoning, bring the mixture to a boil. Lower the heat to a simmer and reduce it by 2/3.
<b>1</b>	<b>RED DRAGON SHRIMP:</b> In a large cast iron skillet over high heat, add in the Olive Oil and heat it until the Oil starts to smoke. Place the Shrimp on paper towels and pat them dry. Sear the Shrimp in a single layer on each side until they are golden brown, about 1 minute on each side. Add in 1/2 of the Dragon Sauce and stir to coat. As soon as the Sauce bubbles, the Shrimp are done.
<b>SERVE</b>	<b>STYLE #1:</b> In a dampened bowl, pack 1/2 of the Sticky Rice inside and then invert it onto a serving plate. Spoon 1/2 of the Hajiki Aioli over the top. Arrange 1/2 of the Shrimp around the outside and drizzle with 1/2 of the remaining Dragon Sauce. Repeat for the second serving.
<b>SERVE</b>	<b>STYLE #2:</b> Arrange 1/2 of the Shrimp on top of the Rice & Aioli and pour 1/2 of the remaining Red Dragon Sauce evenly over the top. Repeat for the second serving.
<b>SERVE</b>	Sprinkle the top with Green Onions and enjoy while hot!