

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

FACTOID	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.
TOOLS	1) Medium Mixing Bowl 2) Wok
PREP	JAVA SHRIMP SAUCE 1) Grate the Garlic Cloves and set them aside. 2) Chop the Cilantro (Thick stems removed) and set it aside.
1	Peel, de-vein and rinse the Shrimp and set them aside. Optionally, leave the tail shells on.
2	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
3	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.
SERVE	Serve immediately while hot as an appetizer or with Rice.

SHRIMP JAVA

