

Jumbo Prawns with Sweet and Sour Glaze

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 30 minutes

Chef's Notes

Recipe courtesy of New Asian Cuisine and chef Alan Yu of Zengo in Washington DC.

Step 1: Mise en Place

- 5 large prawns
- 2 tbsp ginger
- 2 tbsp lemon grass
- 1 tsp garlic
- 2 tbsp scallions
- 1 tbsp cornstarch
- 2 tbsp cold water

Cut the prawns from the back, keep the shells on and remove the vein. Pat the prawns dry with a paper towel.

Finely chop the ginger, lemon grass, garlic and scallion. Mix the cornstarch and water in a small cup and set aside.

Step 2: Cooking the Dish

- 1 tbsp oil
- 5 tbsp ketchup
- 1/2 cup sugar
- 1 lemon
- 1 tbsp garlic chili sauce
- 2 tsp salt
- fresh ground black pepper (to taste)
- fresh cilantro

Heat some oil over medium high heat and sauté the ginger and lemon grass then cook until fragrant.

Add shrimp and cook for about 2 minutes on each side. Add in the ketchup, sugar and chili sauce. Zest half the lemon and add all the juice and cook until the sauce is reduced slightly. Thicken the sauce with the cornstarch and water mix. Sprinkle with chopped scallions. Check the seasoning and when it's ready to serve garnish with cilantro sprigs.