

TIGER SHRIMP IN CHILI SAUCE

(adapted from [The Woks of Life](#))

1 pound jumbo tiger shrimp (or another type of jumbo size shrimp, peeled and deveined)

1 tablespoon tomato paste

2 tablespoons ketchup

2 tablespoons chili garlic sauce

1/2 teaspoon salt

1/4 teaspoon Szechuan peppercorns, smashed

1/2 teaspoon sesame oil

3 tablespoons vegetable oil

1 teaspoon ginger (minced)

1 shallot, minced

1 tablespoon Shaoxing wine (or dry Sherry)

1/3 cup water (you may not use it all)

cilantro leaves

Rinse the shrimp under running water and pat dry with a paper towel.

Make the sauce by mixing the tomato paste, ketchup, chili garlic sauce, salt, pepper and sesame oil in a medium bowl.

Heat the oil in your wok until smoking hot. Fry the shrimp on both sides for 30 seconds each side. Remove the shrimp from the wok and set aside on a plate. Lower the heat to medium-low, add the ginger and shallots. Sauté for a couple of minutes, add the sauce, Shaoxing wine, cook stirring for a minute. Add half the water, let everything simmer together for another minute, add the shrimp and cook gently in the sauce until just cooked through. If needed, add the rest of the water. Add the fresh cilantro and serve over white rice with a favorite side dish.