

Szechuan Shrimp

I go through phases of cooking in various traditions. In the 90s I explored a lot of Asian recipes, and enjoyed Szechuan style cooking the best. If you don't have a wok, a large skillet works just fine.

1 pound fresh shrimp peeled and deveined

10 ounces thickly sliced mushrooms

4 cloves garlic finely chopped

2 tablespoons ginger finely chopped

5 ounces peanut oil

6 green onions coarsely chopped

3 tablespoons soy sauce

1 tablespoon red wine vinegar

1/2 teaspoon cayenne pepper

1 teaspoon of chili oil

Place shrimp in a bowl and add ginger, garlic, soy sauce, red wine vinegar and chili oil. Stir and refrigerate for at least an hour. Heat peanut oil in wok on high. When oil begins to smoke, add mushrooms and stir for about 20 seconds. Reduce heat to low. Add the shrimp mixture and stir in onions and cayenne pepper.

Serve over white rice. Best when eaten immediately.