

SZECHWAN SHRIMP

(adapted from allrecipes.com)

The Cooks Next Door

4 Tb. water
2 Tb. ketchup
1 Tb. soy sauce
2 tsp. cornstarch
1 tsp. honey
1/2 tsp. crushed red pepper
1/4 tsp. ground ginger
1 Tb. peanut or vegetable oil
1/4 c. sliced green onions
4 cloves garlic, minced
12 ounces peeled, deveined shrimp with tails

In a bowl, stir together water, ketchup, soy sauce, cornstarch, honey, crushed red pepper, and ground ginger. Set aside.

Heat oil in a large skillet over medium-high heat. Stir in green onions and garlic; cook 30 seconds. Stir in shrimp, and toss to coat with oil. Stir in sauce. Cook and stir until sauce is bubbly and thickened and shrimp is fully cooked - about 5-7 minutes.