

Ginger Garlic Shrimp Published: June 16, 2020, by Beef

But what makes Ginger Garlic Shrimp taste so special is the preparation and the shrimp liqueur. If you like shrimp and wished you could have more of that shrimp flavor, then this recipe is for you.

INGREDIENTS PANCAKES (Makes 1)

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| 1 Cup 13/15 Frozen Shrimp (Uncooked Shell On) | 1 tsp Olive Oil |
| 1 Slice Fresh Ginger (1 Tbsp) | 8 Green Beans |
| 2 tsp Garlic (Chopped) | 1/4 Cup Carrots |
| <1 Cup Red Potato | Salt, Pepper and sugar to taste |
| 2 tsp Butter | 1 tsp Crab Fat (Optional) |
| 1 Tbsp Sun Dried Tomato (Optional) | 1 wedge Lemon |
| 2 Tbsp Cooking Saki or White Wine | |

INSTRUCTIONS

1. Rinse the shrimp in a bowl with cold water to remove the loose shell, then fill the bowl with cold water to cover the shrimp. Peel and slice the potato, carrots, ginger, garlic, and green beans. Set aside 1 Tbsp sun dried tomato (optional.) Place 1 cup chopped potatoes with 1 cup water into a 2-quart pot (holds 8 cups) with a lid to boil the potatoes. Heat the pot on 1/3 power on a electric stove. A gas stove may produce more heat at the same setting. We will check back on the potatoes in 10 minutes.
2. Rinse the shrimp again and drain the water from the bowl. Peel the shrimp and save the shell on a preparation plate. Try to keep the shell in one piece. Use a scissor or a sharp knife and score the shrimp meat on the belly and back. Stagger the cuts on the belly from the top. Gently squeeze and bend the shrimp up and down, and side to side, with a gentle pull. The shrimp will start to elongate. It is not uncommon to use this technique to double the length of the shrimp.
3. Heat a saucepan on 1/3 power on an electric stove. Have a lid ready that is smaller than the base of the saucepan to hold and squeeze the shells later. Add 1 Tbsp butter to the saucepan, 1 tsp garlic and the ginger slice (1 Tbsp). Allow the garlic to brown, then add 1 Tbsp of sun dried tomato (optional,) 2 Tbsp sake or white wine, and 1/4 tsp sugar. Add the shrimp shells and any juices from the preparation plate. Cover the saucepan with a small lid and allow the shrimp shells to simmer.
4. Remove the water from the potatoes, and reduce the heat to simmer once the potatoes are tender. Add 1 Tbsp butter, 1/8 cup (2 Tbsp) heavy whipping cream, a pinch of salt and pepper. Mash and stir the potatoes while on low heat with a fork. Milk and add 1 Tbsp butter can be used instead of whipping cream. Stir the mashed potatoes frequently until it reaches your desired thickness, then remove from the heat.
5. Heat a saucepan on 1/2 power on an electric stove. Add 1 tsp olive oil, 1 tsp garlic, the carrots, green beans, a pinch of salt, a pinch of pepper, and a pinch of sugar. Saute the vegetables for 2-3 minutes. We want the vegetables to be brightly colored and maintain their fresh snap. Plate the mashed potatoes and vegetables for serving. Turn the heat to 1/2 power on the saucepan with the shrimp shells. The pan should be sizzling hot. Saute the shrimp in the hot saucepan. The cooked shrimp should be pale white or pink in color. Transfer the shrimp and the sun dried tomato on top of the plated mashed potatoes.
6. Use the small lid or a spatula to squeeze the shrimp juices (shrimp liqueur) from the saucepan on top of the shrimp. The shrimp liqueur will have a nice deep shrimp flavor. I topped the shrimp with 1 tsp of crab fat just for another layer of flavor and decadence. Your dish is now ready to serve with a slice of lemon.

Thanks for stopping by. I hope you enjoy your own Ginger Garlic Shrimp. Remember to share your recipes.

Until next time. Adios...Beef