



Ginger Garlic Shrimp

Brittany Allyn

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Serves 4

Ingredients:

1 -1 ¼ lb. uncooked Shrimp (16-20 count)
(Thawed if frozen, peeled and deveined)
1 TBSP Vegetable Oil
3 cloves of Garlic, peeled and slightly smashed
1 inch of fresh Gingerroot peeled and sliced thin
Sea Salt
Freshly Cracked Black Pepper



Directions:

Heat the vegetable oil in a wok pan or deep skillet over medium-high heat. Once the oil is heated, add the garlic and the gingerroot slices. Stir-fry the ginger and garlic until golden brown and remove from the pan. (This infuses the oil and ultimately the shrimp with the flavor of ginger and garlic without overwhelming the flavor of the shrimp). Increase the heat to high. Working in batches, so the oil stays hot, stir-fry the shrimp until they are pink, opaque and slightly curled. Keep cooked shrimp warm on a platter covered with foil until all the shrimp are cooked. Serve immediately.