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Ginger-Garlic Shrimp, China Royal

Ingredients

- 16 ea Jumbo Shrimp, With Shell
- 1/4 c Vegetable Oil
- 1 ea Piece Ginger *
- 3 ea Cloves Garlic Peeled/Crushed
- 2 ea Green Onions/Scallions **
- 1 x Salt & Pepper To Taste

* Ginger should be 1 inch long, peeled and minced.

** Green Onions/Scallions should be trimmed and thinly sliced

Instructions

Slit the shrimp up the back with a sharp knife and remove the vein. Do not shell the shrimp. Heat the oil in a wok or wide heavy skillet. When the oil is rippling, throw in the shrimp and stir-fry over high heat for 2 minutes. Drain very well. Return 1/2 T oil to the wok. Heat. Throw in the shrimp along with the ginger, garlic, and onions. Stir-fry for 20 seconds. Season with salt and freshly ground pepper. Stir-fry for an additional 20 seconds. Serve at once.

Courtesy of Meal-Master

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