



Recipe prepared exclusively for the Tsingtao Brewery by Steamy Kitchen

Shrimp and Vegetable Stir Fry

2 Tbsp. cooking oil, divided
8 ounces raw jumbo shrimp, peeled and deveined
1/2 cup canned baby corn, cut in half lengthwise
1/2 cup snow peas, cut in half lengthwise
1/2 red bell pepper, sliced thinly
1 clove garlic, finely minced
1 tsp. grated fresh ginger
1/2 cup Tsingtao beer
1 Tbsp. soy sauce
1/2 tsp. cornstarch + 1 Tbsp. cool water
1 tsp. toasted sesame seeds



Heat a saute pan over high heat. When the pan is very hot, add just 1 tablespoon of the cooking oil and swirl to coat. Add the shrimp and arrange in one layer. Let cook undisturbed for 1 minute. Flip the shrimp and fry for another 30 seconds then immediately remove the shrimp to a plate. The shrimp should be seared on the outside but still a little uncooked on the inside.

Wipe the pan clean with a paper towel. Return the same saute pan to medium-high heat. When the pan is hot, add the remaining 1 tablespoon of cooking oil and swirl to coat. Add the bell peppers, baby corn and snow peas to the pan and saute for 1 minute. Stir in the garlic and the ginger and saute until fragrant, about 30 seconds.

Pour in the Tsingtao beer and the soy sauce and let come to a boil. Add the shrimp back into the pan and pour in the cornstarch/water mixture. Stir to coat the shrimp and let cook for an additional 1-2 minutes until the shrimp is cooked through. Sprinkle with sesame seeds and serve over rice.

Enjoy responsibly.

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