



Recipe created exclusively for Tsingtao Beer by Chinese Master Chef Martin Yan

Prawns Simmered in Lemongrass Beer Broth

3 tablespoons vegetable oil	1 cup Tsingtao Pure Draft beer
3 pounds large shrimp, peeled and deveined	2 tablespoons rice vinegar
Salt and freshly ground white pepper	2 tablespoons soy sauce
2 garlic cloves, thinly sliced	1 tablespoon fish sauce
2 ginger slices, finely shredded	1 teaspoon chili-garlic sauce
1 small onion, thinly sliced	2 teaspoons cornstarch dissolved in 1 tablespoon water
1 stalk lemongrass, trimmed and minced	1 green onion, minced
3/4 cup clam juice	

Place a wok over high heat until hot. Add 2 tablespoons of the oil, swirling to coat sides. Season shrimp with salt and pepper. Working in two or three batches, pan-sear shrimp for 1 to 2 minutes until slightly golden brown. Remove and set aside.

Return wok to high heat. Add remaining 1 tablespoon oil, swirling to coat sides. Add the garlic, ginger, and onion and cook until garlic begins to brown, about 1 minute. Add the lemongrass, clam juice, beer, vinegar, soy sauce, fish sauce, and chili garlic sauce and boil until reduced slightly. Return the shrimp and cook, stirring occasionally, until shrimp are completely cooked through, about 3-4 minutes. Add cornstarch solution and cook, stirring, until sauce boils and thickens.

Pour into a serving bowl and garnish with green onions. Makes 8 Servings.

Enjoy responsibly.
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