



STIR-FRIED SPICY GINGER SHRIMP WITH VEGETABLES

1/4 cup low-sodium soy sauce
1/4 cup sake
2 tbsp sugar
1 tbsp dark (toasted) sesame oil
1 tbsp chopped garlic
1 tbsp finely chopped
or grated ginger
1 cup sliced carrots
1 cup large-diced broccoli
1 cup large-diced onion
1 cup snap peas
1 cup thinly sliced cabbage
1/2 teaspoon red pepper flakes
24 large shrimps, peeled and de-veined



- Turn all knobs to “OFF” then turn on the gas supply. Depress the igniter button for the burners and immediately push and turn the burner control knob counter-clockwise to the “HI” position and wait for the burners to light. Light both burners.
- Combine soy sauce, sake, sugar, sesame oil, garlic and ginger in a bowl.
- Heat the large Alfresco wok-pan.
- Add soy sauce mixture and cook until lightly thickened, about 1 minute.
- Add vegetables and red pepper flakes.
- Cook, stirring constantly, until vegetables are soft, about 1 minute.
- Add shrimp and 1/4 cup water.
- After 1 minute, add sliced cabbage.
- Cook, stirring often, until shrimp are just cooked through, 2 to 3 minutes more.
- Divide among 4 bowls and serve immediately.