

Shrimp with Scrambled Eggs

Ingredients

5 Eggs
1 lb Shrimp (peeled and deveined)
3 Green Onions (chopped)
3 t Rice Wine
1 1/4 t Salt
5 1/2 t Potato Starch
1/4 t White Pepper
1/4 c Vegetable Oil (plus 2
teaspoon)

Instructions

1. Crack the eggs into a bowl. Reserve 3 tablespoons of egg white for the shrimp.

2. In a separate bowl, mix 1 1/2 teaspoons of potato starch with 1 1/2 tablespoons of water until lump-free. Add the starch mixture, 1/4 teaspoon of salt, 1 teaspoon rice wine, and white pepper to the eggs, and beat until smooth.

3. Wash the shrimp and pat dry. In a bowl combine the shrimp, reserved egg white, 2 teaspoon rice wine, 4 teaspoons potato starch, and 1 teaspoon salt. Mix and stir until the shrimp are well coated with the mixture. Marinate for at least 30 minutes, preferably 2 hours.

4. Before cooking shrimp, gently stir in 2 teaspoon of oil. Heat 2 tablespoons of oil in pan over medium heat. When the oil is hot add the shrimp in

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a single layer and stir quickly. When the shrimp turns color and are just cooked, about 1 minute, transfer to a bowl.

5.Heat 2 tablespoons of oil in the same pan over medium-high heat. Add the beaten eggs, and wait for 10 seconds when the edges of the eggs start to bubble up. Stir the eggs for a few seconds and mix in the shrimp. Stir and mix until the eggs are cooked to preferred doneness, about 10 to 20 seconds. Add green onions, mix and stir then serve.