



## **SALT AND PEPPER SHRIMP**

Salt and Pepper Shrimp

### **Makes six appetizer servings**

Put this in front of your friends - they won't believe it! You can say, "Yeah, I made it - I mean, I made that!" No one has to know it took about 5 minutes in the kitchen but you.

### **Ingredients**

- 1/2 tablespoon Kosher salt
- 1/2 tablespoon fresh ground pepper
- One tablespoon peanut oil
- One pound shrimp, raw shell-on & de-veined – Medium shrimp are best.
- Two large cloves garlic, chopped fine
- 1/2 inch fresh ginger, minced
- One bunch green onions, cut into 2-inch lengths

### **Steps**

1. Mix salt & pepper in a small bowl and set aside
2. Turn on the fan above your stove and heat a wok or pan until really, really hot and smoking, and then add the oil
3. Wait until it smokes even more
4. Don't get freaked out by the smoke
5. Add garlic, ginger, green onion, and the shrimp
6. Stir often so all is mixed and shrimp are fully cooked – which should not take more than a couple of minutes, then add the salt & pepper
7. Stir fry quickly to coat shrimp in the salt and pepper mixture – serve
8. Prepare yourself for the compliments to come