

WOK SHRIMP WITH RICE

INGREDIENTS:

1 pound Shrimp
2 or 3 Green Onions
Snow Peas
1 cup fresh Mushrooms OR ½ cup canned
½ cup diced Celery
½ cup Water Chestnuts (1 can)
2 T. Oil
2 T. Oil (this is not a mistake)
2 T. Soy Sauce
3 T. Wine
1 T. Rice Vinegar
1 ½ T. Cornstarch in 1/3 cup Water
Rice, cooked

DIRECTIONS:

1. Cook shrimp in 2 T. oil for 3 minutes.
2. Pour into bowl.
3. Put 2 T. oil in wok – add celery, wait about ½ minute, then add onions and snow peas. Wait and then add mushrooms last.
4. Cook 2 minutes.
5. Add soy sauce and wine, stir.
6. Add shrimp and juice in bowl. Cook 2 minutes.
7. Add cornstarch water and cook another minute or until cornstarch is cooked.
8. Serve with rice.

GAIL'S ADDITIONAL NOTES

Don't have a wok? My mother made this in a skillet.