

GLAZED SHRIMP WITH CHINESE PLUM SAUCE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

¼ cup Chinese plum sauce
¼ cup ketchup
2 teaspoons soy sauce
¼ teaspoon crushed red pepper flakes
1 ¼ pounds medium shrimp, peel, deveined and tails removed
Kosher salt and freshly ground pepper
1 tablespoon peanut oil
2 scallions, thinly sliced (keep white and green parts separate)
1 clove garlic, finely chopped
1 teaspoon finely chopped peeled fresh ginger
3 tablespoons unseasoned rice wine vinegar
Optional: Cooked white rice, for serving

Directions:

- Stir together the plum sauce, ketchup, soy sauce and pepper flakes in a small bowl and set aside
- Sprinkle the shrimp with salt and pepper
- Heat the oil in a medium skillet over medium-high heat
- Add the shrimp to the skillet and cook, stirring occasionally, until just cooked through, 2-3 minutes then transfer to a plate
- Add the scallion whites, garlic and ginger to the skillet and cook, stirring constantly, until soft, about 1 minute
- Add the vinegar and scrape up any brown bits that cling to the bottom of the skillet
- Add the plum-ketchup sauce and bring to a simmer
- Return the shrimp to the skillet along with the scallion greens and give the skillet a swirl to bring everything together
- Divide among 4 plates and serve with white rice, if desired