

Tante Marie's Cooking School

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Salt and Pepper Prawns

Servings: 4

1 lb large prawns, shell intact, butterflied
and deveined

Batter

1 egg, beaten
1 Tbsp. cornstarch
1/4 tsp. regular salt
1/8 tsp. white pepper

4 cups peanut oil for deepfrying

Spice Mixture

1 red jalapeno pepper, seeded and julienned
2 cloves garlic, minced
1 Tbsp. ginger, minced
3 stalks green onions, thinly sliced on the diagonal
1 Tbsp. chinese rice wine
1/8 tsp. 5-spice powder
1/2 tsp. kosher salt
1/4 tsp. sugar
1/4 tsp. coarsely ground black pepper

Clean the prawns by cutting down the back from head to tail and removing the vein. Rinse and pat dry. In a large bowl, combine the batter ingredients and stir well.

In a large wok, prepare the peanut oil for deep-frying by heating the oil to 365° F. Once the oil is ready, dip the prawns one by one in the batter, being sure to shake off the excess, and slide them into the hot oil. Deep-fry the prawns until they just turn orange and quickly remove them with a strainer. Place the prawns on paper towels to drain.

Strain the hot deep-fry oil and reheat the wok until it starts to smoke. Swirl in 1 Tbsp. of peanut oil and immediately saute the jalapeno pepper, the garlic, ginger and green onions until very fragrant - 1 minute. Add the rice wine and continue to saute until the wine evaporates. Add the prawns and sprinkle in the 5 - spice powder, salt, sugar and black pepper and stir-fry the shrimp until completely heated through. Serve immediately. *F. Achuck*