

Shrimp with Lobster Sauce

Oscar · 28/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

4

Description

This shrimp with lobster sauce is just like what you'd find at a Chinese restaurant that serves Cantonese cuisine. Despite the name, there's no lobster in the sauce. Serve over white rice.

Ingredients

- 1 ½ teaspoons cornstarch - 2 teaspoons cooking sherry - 1 pound medium shrimp - peeled and deveined - ¼ cup vegetable oil - 2 cloves garlic
- minced - ¼ pound ground pork - 1 cup water - 2 tablespoons soy sauce - ¼ teaspoon sugar - ½ teaspoon salt - ¼ cup cold water - 1 ½ tablespoons cornstarch - 1 large egg
- beaten

Instructions

1. Dissolve 1 1/2 teaspoons cornstarch in sherry in a medium bowl. Add shrimp and toss to coat. Heat oil in a wok over medium-high heat. Add shrimp and stir-fry until pink
2. 3 to 5 minutes. Use a slotted spoon to transfer shrimp to a plate; leave as much oil in the wok as possible. Add garlic to the wok and stir-fry for a few seconds
3. then add ground pork. Stir-fry until pork is no longer pink
4. 3 to 5 minutes. Mix 1 cup water
5. soy sauce
6. sugar
7. and salt together in a small bowl; pour into the wok and stir to combine. Bring to a boil
8. then cover
9. reduce the heat to medium
10. and simmer for about 2 minutes. Whisk 1/4 cup cold water and 1 1/2 tablespoons cornstarch together in a small bowl; pour into the wok. Add shrimp and bring to a simmer. Drizzle beaten egg into the wok
11. stirring quickly as it cooks. Serve immediately.