

# Drunken Prawns

Serves 4

This recipe is from Supernormal that Pat and Vilma shared with us.

## Ingredients:

- 1/2 Tbsp. sugar
- 1 cup Shaoxing rice wine
- 1/4 cup white soy sauce
- 1 shallot
- 1 1/4 inch ginger
- 8 medium prawns

## Equipment

- Bowl of ice water



## Drunken Prawns:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Peel and cut 1 shallot into rings	1
	Peel and slice 1 1/4" piece of ginger	1
	In a saucepan, combine 1/2 Tbsp. sugar, 1 cup rice wine, 1/4 cup white soy sauce, ginger, shallot, and 10 Tbsp. water.	2
	Simmer over medium heat	5
	Prepare a bowl of ice water	
	Add prawns and cook	1/2
	Remove from heat	
	Transfer prawns to ice water with a slotted spoon and cool	1
	Strain prawns and pat dry. Allow sauce to cool.	5
	Return prawns to sauce and allow to marinade.	30
	Serve with a discard bowl for the shells and a finger bowl for sticky fingers	
	Total	45