

Thai Golden Shrimp Baskets

Serves 12 (2 each)

This is a tasty appetizer that works very well with the sweet and sour sauce. I use the filo cups that are found in the frozen food case near the desserts. Reheat the filling in the microwave at your host's house, fill the shells, garnish with cilantro, and put out a bowl of sweet and sour sauce with a spoon.



Ingredients:

- 8 large shrimp, uncooked
- 1 small red pepper
- 1 small onion
- 1 clove garlic (1 tsp. minced)
- 2 Tbsp. vegetable oil
- 1 Tbsp. soy sauce
- 1 tsp. sugar
- 1 Tbsp. fish sauce
- 1/2 tsp. chili-garlic sauce
- 3 Tbsp. frozen green peas
- 2 Tbsp. chopped cilantro (coriander)
- 1 Tbsp. lemon juice
- 24 extra-crispy pastry shells
- Fresh cilantro (coriander) leaves for garnish

Equipment

- Wok
- Stir-fry tools

Golden Baskets:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Shell and mince shrimp	5
	Mince onion and red pepper. Reserve	2
	Mince garlic	2
	Heat 2 Tbsp. oil in a wok on medium high heat	2
	Add minced garlic to oil and stir-fry	1
	Add shrimp and stir-fry	1
	Remove wok from heat. Add soy sauce, sugar, fish sauce, and chili-garlic sauce. Stir to mix	2
	Return to heat and stir-fry	1
	Add reserved onion and red pepper, peas, chopped cilantro, and lemon juice. Stir-fry	3
	Transfer to a bowl	1
	Fill pastry shells with mixture	3
	Top with cilantro leaves as garnish and serve	3
	Total	26