

#103: Culinary Roots

Caramelized Shrimp

Luot Nguyen, Magasin Café

1 pound headless shrimp, in the shell
2 tablespoons vegetable oil
1 tablespoon fish sauce
¼ teaspoon black pepper
2 tablespoons sugar
½ teaspoon cayenne pepper
1½ teaspoons salt
1 green onion, chopped
Cooked white rice (optional)

Heat a medium saucepan over medium-high heat. Add the shrimp and vegetable oil. Toss the shrimp in the oil, then add the remaining ingredients through the salt. Stir continuously until all the ingredients are incorporated and the shrimp turn pink, approximately 2 to 3 minutes. Remove the pan from the heat and stir in half of the chopped green onion.

Pour the shrimp with the sauce into a bowl and garnish with remaining green onions. If desired, serve with white rice.

Serves 2.