

# Sichuan Shrimp with Chili Sauce

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*Pump up the heat with our recipe for spicy Sichuan, a Chinese specialty. It's loaded with hot peppers and garlic, so get ready for heat.*

## Ingredients:

4 cups water  
10 spears of asparagus, tips removed, stems cut in thin diagonal slices  
1 celery stalk, cut in thin diagonal slices  
1 bamboo shoot, cut into thin diagonal slices  
¼ cup vegetable oil  
1 pound large shrimp  
3 to 6 hot chili peppers  
1 tablespoon finely minced garlic  
1 tablespoon finely minced ginger  
1 green onion, thinly sliced  
1 teaspoon hot chili paste (optional)  
1 teaspoon toasted sesame oil

## Sauce:

5 tablespoons ketchup  
1 tablespoon soy sauce  
1 tablespoon sugar  
1 tablespoon rice wine vinegar  
1 teaspoon cornstarch  
1/2 tablespoon salt

## Directions:

1. In a large pot, bring water to a boil. Add asparagus, celery, and bamboo to pot; boil rapidly until they reach peak color brightness, about 2 minutes. Immediately strain into a bowl and set aside.
2. Heat vegetable oil in a large wok over high heat. When smoking, add shrimp and cook until pink, about 2 minutes. Remove from heat and set aside.
3. Add chili peppers, garlic, ginger, green onion, and chili paste to wok; cook 1 minute, stirring.
4. Add reserved asparagus, celery, and bamboo to wok; cook 2 minutes, until lightly browned. Add shrimp back to wok and stir.
5. In a small bowl, whisk together sauce ingredients. Add to wok and cook, stirring, until sauce thickens.
6. Serve hot with a drizzle of sesame oil over each plate.