

[Stir-Fried Shrimp with Snow Peas and Ginger*](#)

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YIELD: 2 to 4 servings

TIME: 30 minutes

INGREDIENTS

1 tablespoon plus 1/4 teaspoon salt
1 pound large shrimp, peeled and deveined
1/3 Cup chicken broth
2 teaspoons rice wine or dry sherry
1 1/2 teaspoons soy sauce
1 1/2 teaspoons cornstarch
3/4 teaspoon sugar
1/8 teaspoon ground white pepper
1 tablespoon plus 2 teaspoons vegetable oil
2 tablespoons minced garlic
1 teaspoon minced ginger
6 ounces snow peas, strings removed, washed and dried
1 scallion, chopped

PREPARATION

1. In a large bowl combine 2 cups cold water and 1 tablespoon salt, stirring until salt is dissolved. Add shrimp, and let stand five minutes. Rinse shrimp under cold running water, and set to dry on paper towels. With more towels, pat shrimp dry.
2. In a bowl, combine broth, wine, soy sauce, cornstarch, sugar and pepper.
3. Heat a wok over high heat. To test heat flick a few drops of water into wok. When water vaporizes within 2 seconds, wok is hot. Swirl in 1 tablespoon oil around sides of wok. Add shrimp, spreading them in a single layer, so they have contact with hot metal. Stir-fry for 2-3 minutes or just until pink, tossing them with a wok shovel or spatula. Add remaining 2 teaspoons oil, garlic and ginger, and stir-fry 5 seconds. Add snow peas and remaining 1/4 teaspoon salt, and stir-fry 1 minute more.
4. Stir cornstarch mixture, swirl it in around sides of wok, and bring to a boil. Stir-fry just until shrimp are cooked through and sauce has thickened, about 30 seconds more. Stir in scallions, and serve immediately.

*Access to New York Times Cooking App or recipes from the paper are limited to subscribers. I was able to find a link on another site.