



Singapore Chili Shrimp

At the open-air food bazaars in Singapore, huge platters of stir-fried crabs are served (whole crabs, shells and all) in a sweet and spicy sauce. This is an adaptation of that dish - made with shrimp for a much easier-to-eat experience. You might also substitute picked-over crab meat or lobster meat in this recipe - the flavors will still be intense and wonderfully authentic - and the big bonus is that the entire dish can be prepared in half an hour. It's terrific served over rice or noodles (start those first, they'll take longer to cook than this recipe).



In a food processor (or by hand) finely mince the ginger, garlic, shallots and chilies. Add the oil to a wok or large skillet and turn the heat to medium-high; a minute later, add the minced spices and cook, stirring constantly, for about 30 seconds.

Stir in the tomato paste, lime juice, nam pla, soy sauce, sugar and 2 tablespoons water. Add the shrimp and coat the pieces well with the sauce. Cook just until sauce is bubbling and shrimp turns pink - about 5 minutes.

Serve over rice or noodles.

- 1 2-inch piece, ginger - peeled
- 3 garlic cloves - peeled and lightly crushed
- 2 shallots - peeled and roughly chopped
- 4 fresh small chilies - like Thai, or seeded and stemmed dried red chilies or dried red chili flakes to taste
- 3 tablespoons, corn, grape seed or other neutral oil
- 2 tablespoons, tomato paste or 1 medium tomato - chopped
- 2 tablespoons, fresh lime juice
- 2 tablespoons, nam pla (Thai fish sauce, found in the Asian foods section of most markets)
- 2 teaspoons, soy sauce
- 1 tablespoon, sugar
- 1 to 1 1/2 pounds, small (but not tiny "bay" shrimp) peeled shrimp