

Kung Pao Shrimp with Cashews

Servings: 4

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Ingredients

- ¼ cup Fresh Orange Juice
- 3 Red Wine Vinegar
- 1½ Soy Sauce
- 1 tablespoon Sugar
- 1½ teaspoons Cornstarch
- 2 Vegetable Oil
- 8 small Dried Red Chiles, 4 Halved
- ½ teaspoon Salt
- 1 small Onion, Cut Into 1-Inch Pieces
- 1½ teaspoons Fresh Ginger, Minced
- 2 large Garlic Cloves, Minced
- ½ Red Bell Peppers, Cut In 1" Pieces
- ½ Yellow Or Green Bell Pepper, Cut In 1" Pieces
- 1 lb. Large Shrimp, Shelled And Deveined
- 1 can Roasted Cashews
- ½ teaspoon Asian Sesame Oil

Method

1. In a bowl, mix the orange juice, vinegar, soy sauce, sugar and cornstarch.
2. In a wok, heat the oil over high heat until smoking (sort of). Add the chiles and salt; stir-fry until browned, 45 seconds.
3. Add the onion, ginger and garlic; stir-fry until fragrant, 15 seconds.
4. Add the peppers and cook until crisp-tender, 30 seconds.
5. Add the shrimp and stir-fry until nearly cooked through, about 5 minutes.
6. Stir the sauce, add to the wok and cook until thickened slightly, 30 seconds.
7. Stir in the cashews and sesame oil; serve.