

CopyCat P.F. Chang's Lemon Pepper Shrimp

Ingredients

1 pound shrimp, peeled and cleaned
cornstarch or potato starch
canola oil for frying
1/2 lemon, cut into thin slices
assorted vegetables cut into thin strips

Black Pepper Sauce:

1 ounce black pepper
1 ounce garlic
4 ounces tomato ketchup
2 ounces soy sauce
1 1/2 cup chicken stock
3 ounces sugar

Directions

Combine sauce ingredients and set aside.

Lightly coat shrimp with starch. Fry in 3 inches of oil until lightly browned. Make sure the oil is hot before you put the shrimp in. You can test the oil by dropping a piece of green onion into the oil. If the onion bubbles and rises to the surface, the oil is ready. After frying the shrimp, set them aside.

In a hot wok, stir fry your favorite vegetables in approximately a tablespoon of oil. Do not overcook. After the vegetables are heated, set them aside. In the same wok, stir fry the lemon pieces. When the lemon pieces are hot (about 2 minutes), add the shrimp back into the wok. Add as much of the pepper sauce to the shrimp as you like. Pour the shrimp, lemons and sauce over the vegetables.