

CopyCat P.F. Chang's Mongolian Shrimp

Ingredients

2 teaspoons vegetable oil, plus 3 teaspoons
1/2 teaspoon fresh ginger, minced
1 tablespoon fresh garlic, chopped
1/2 cup soy sauce
1/2 cup water
3/4 cup dark brown sugar
1 pound shrimp, peeled and deveined
1 cup vegetable oil
1/2 cup vegetable oil
1/4 cup cornstarch
1 large onion, sliced
2 bunches green onions, cut into 2 inch pieces
white or brown rice, cooked
bean thread noodles, fried

Directions

Make the sauce by heating 2 teaspoons of vegetable oil in a medium sauce pan over med/low heat. Add ginger and garlic to the pan and quickly add the soy sauce and water before the garlic scorches. Dissolve the brown sugar in the sauce, then raise the heat to about medium and boil the sauce for 2-3 minutes or until the sauce thickens. Remove it from the heat.

Heat 1/2 cup oil in a saucepan over high heat. Cut bean thread noodles into 3 inch segments and loosen with your fingers. When oil is hot, quickly cook for 5 seconds on each side. Remove with tongs and drain on paper towels. Make sure all strands puff up when cooked.

Dip the shrimp into the cornstarch to apply a very thin dusting to both sides of each shrimp. Let the shrimp sit for

about 10 minutes so that the cornstarch sticks. As the shrimp sits, heat up one cup of oil in a wok or skillet making sure the shrimp will be mostly covered with oil. Heat oil over medium heat until it's nice and hot, but not smoking. Add the shrimp to the oil and saute for just two minutes, or until the shrimp just begins to darken on the edges. You don't need a thorough cooking here since the shrimp is going to go back on the heat later. Cook 1/2 pound at a time so you do not crowd the pan and steam the shrimp. Cook for 1 minutes on each side and use a slotted spoon to take out the shrimp and onto paper towels. Pour the oil out of the wok or skillet.

Add 3 teaspoons oil to skillet and heat to medium high. Add sliced onions and stir fry for 2-3 minutes. Add shrimp and sauce cooking for one minute. Add green onions and cook one minute more. Serve over white rice with fried bean thread noodles.