
Shrimp Bombay

*Chef Javier Arana - The Surfrider Restaurant - Siesta Key
Sarasota's Chef Du Jour - 1992*

Servings: 4

28 large shrimp peeled and deveined

1 teaspoon shallots

1/4 cup gin

1 teaspoon soy sauce

1 teaspoon ginger juice

1 tablespoon ginger root, chopped

1 cup scallions, chopped

2 tablespoons peanut oil

salt (to taste)

pepper (to taste)

Saute' the shrimp and shallots in olive oil. Add the ginger root and juice. Reduce the sauce.

Add the salt and pepper and flambe' with the gin. Add the soy sauce and let blend a few minutes.

Before serving, add the scallions and toss lightly.

Seafood

Per Serving (excluding unknown items): 106 Calories; 7g Fat (84.5% calories from fat); 1g Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 90mg Sodium. Exchanges: 1/2 Vegetable; 1 1/2 Fat.