

## **DRUNKEN SHRIMP**

*Serves 2*

- 1 pound fresh or thawed frozen jumbo shrimp
- 3 tablespoons dry sherry
- 1 tablespoon cornstarch, divided
- 1 tablespoon sugar, divided
- 1/4 cup Kikkoman Lime Ponzu
- 2 tablespoons vegetable oil
- 1 bunch green onions with tops, chopped
- 3 tablespoons minced fresh ginger
- 6 cloves garlic, minced
- Steamed rice

Peel and devein shrimp, leaving shells on tails. In a small bowl, combine sherry, 1/2 tablespoon cornstarch and 1/2 teaspoon sugar. Add shrimp, tossing to coat well; refrigerate, covered, 30 minutes. Combine ponzu with remaining 1/2 tablespoon cornstarch and 2 1/2 teaspoons sugar. In wok or large skillet, heat oil over medium-high heat. Add green onions, ginger and garlic; stir-fry 30 seconds. Add shrimp; stir-fry 3 minutes. Add ponzu mixture; cook, stirring until it boils and thickens. Serve with steamed rice.