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Shrimp and Asparagus Stir Fry

My husband has a gift for adding a little of this and a touch of that when he's cooking until he comes up with the perfectly seasoned dish. The good news is that his meals are always wonderful. The bad news is that sometimes he can't remember exactly what he did so I can't duplicate it. This recipe is a perfect example of that process. He made it for me one evening. I loved it and wanted the recipe to share with everyone on the GOING LOCAL site. So, he had to make it a second time with me recording the amounts of seasoning he put in the flavorful, but not too spicy, sauce. It's a keeper!

- 4 tablespoons shoyu
- ½ teaspoon siracha chili sauce (can double if you like it really spicy)
- 1 tablespoon fish sauce
- ¼ teaspoon toasted sesame oil
- 1 tablespoon local honey
- 2 teaspoons demerara sugar
- 1 tablespoon Sushi No Tomo or Seasoned Rice Vinegar
- 2 tablespoons cornstarch

- 2 tablespoons canola oil
- 12 spears green or purple asparagus, sliced on the bias in one inch pieces
- One pound raw, thawed medium size shrimp, tails removed

- 2 cups warm, cooked brown rice, prefer medium or short grain

In a medium sized bowl, combine the first eight ingredients—blending well with a whisk and set the bowl near the wok.

Heat the oil in a heavy bottom wok over high heat and gently rotate the wok to coat the interior surface evenly with the oil.

When the oil is hot, add the asparagus pieces and stir fry for one minute.

Add the shrimp and stir fry until the shrimp are no longer pink.

Pour in the sauce and cook for another 2 minutes or until the sauce thickens and coats the shrimp and asparagus.

Serve immediately over the brown rice.

Serves 2 generously.