



Recipes

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Ginger Shrimp

Serves 16

Ingredients:

2 Tbsp. Vegetable Oil

1/4 oz. (2 tsp.) fresh Ginger , minced

1/4 oz. (2 tsp.) Garlic , minced

2 1/2 lbs. fresh large Shrimp , deveined

Salt , to taste

Pepper , to taste

Directions:

1. Heat oil in a skillet over medium high heat. Sauté ginger and garlic until softened and aromatic, about 15 seconds. Add shrimp to skillet and toss to cook evenly for about 1 minute. Season with salt and pepper.