

Thai Hot Pepper Shrimp with Basil and Peanuts

1 cup jasmine rice, prepared as directed
2 tablespoons fish sauce (we recommend 3 Crabs brand)
2 tablespoons fresh lemon juice
1 1/2 tablespoons pure cane sugar
1 1/2 ounces of peanut oil
1/4 of a small red onion, cubed
2 tablespoon 1/4 inch diced scallion whites
3 tablespoons red peppers, sliced into 2 inch half moons
1 teaspoon Thai chilies, bias sliced
1 tablespoon sliced water chestnuts (fresh are best)
5 - 6 whole raw medium shrimp, peeled, deveined, and cut in half down the center of back
1/4 cup chopped cilantro
1/4 cup chopped Thai basil
1/4 cup whole roasted peanuts (fresh roasted are best)

Combine fish sauce, lemon juice, and sugar in a small bowl. Stir to combine and set aside.

Prepare one cup of jasmine rice as directed.

While rice is cooking, prepare vegetables, herbs, and shrimp as described.

Place wok on medium to high heat, until it is really hot. Add oil to pan, and heat approximately 15 seconds; until pan almost start to smoke. Add the onions and stir into the oil. Add the scallions and stir in. Add the red and Thai peppers, and stir to combine with the other ingredients. Stir together for another 15 seconds, then add the shrimp halves. Stir gently into mixture, until shrimp are just turning pink, about 20 seconds. Add water chestnuts and stir in. Add all of the sauce/juice/sugar/combo; stir continuously to combine. Get it very hot, but do not boil, about another 20 seconds. Pull the pan off of the fire. While off fire stir in Thai basil, cilantro, and peanuts; combine well. Split the jasmine rice into two portions in two shallow bowls. Serve half of the shrimp mixture partly over one mound of rice, and the remaining half on the other plate (making sure the shrimp is evenly distributed). Serves Two.

Preparation time 35 minutes, including rice.

