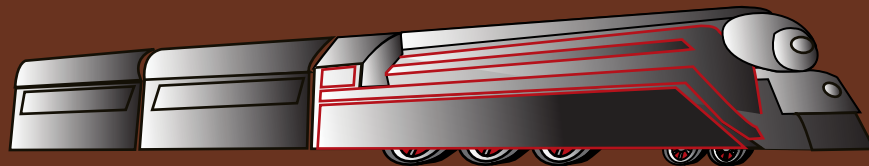


The Woodstock Farmers' Market

All Aboard

THE ORIENT EXPRESS !



Stir-Fried Shrimp with Tamarind **Very easy and quick.**

- 2 TBL Tamarind Paste
- 2/3 cup boiling water
- 2 TBL vegetable or canola oil
- 2 TBL chopped onion
- 2 TBL palm or brown sugar
- 2 TBL chicken stock or water
- 1 TBL fish sauce
- 6 dried red chillies (toast first for more flavor!)
- 6 TBL tamarind juice from step 1.
- 1 lb raw shelled deveined shrimp
- 1 TBL garlic, chopped and sauteed
- 2 TBL shallots, sliced and sauteed
- Chopped scallions.

Pour water over paste in a small bowl and stir to break up any lumps. Set aside for 30 minutes to soften, then strain through a sieve, pressing to get out as much juice as possible. Measure out 6 TBL, and reserve remainder in the fridge for another use.

Heat a wok or cast iron pan over high heat and add oil, then onions. Stir fry until golden brown. Add sugar, stock, fish sauce, dried chillies and tamarind juice. Stir well and bring to a boil. Add shrimp, garlic and scallions. Stir fry for 3-4 minutes until shrimp are cooked through. Garnish with scallions.

Serves 4.

From The Complete Wok and Stir-Fry Cookbook, Linda Doeser editor

