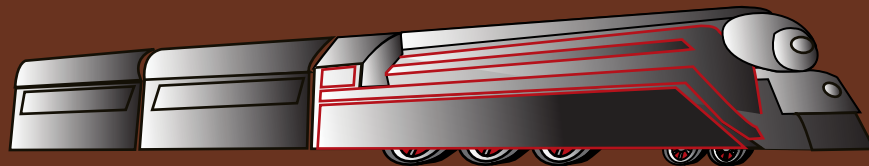


The Woodstock Farmers' Market

All Aboard

THE ORIENT EXPRESS!



Chao tom Sugarcane Shrimp

- 1 LB medium shrimp, peeled, deveined and coarsely chopped
- 1 egg white, lightly beaten
- 2 TBL coarsely chopped scallion
- 1 TBL finely chopped garlic
- 1 TBL vegetable oil
- 1 TBL fish sauce
- ½ tsp sugar
- ½ tsp salt
- ½ tsp black pepper
- 4 peeled sugarcane stalks, each about 6 inches long and
- Dipping Sauce (recipe follows)
- 20 Boston or Bibb lettuce leaves
- 1 cup fresh cilantro, mint or Thai basil leaves, or a mixture

In a medium bowl combine the shrimp with the egg white, scallion, garlic, oil, fish sauce, sugar, salt and pepper. Stir to mix well. Transfer mixture to a food processor and pulse 3-5 times, briefly, just enough to combine ingredients into a very rough paste, with little chunks of shrimp still visible. Cover and refrigerate for 30 minutes or so, to make mixture easier to handle.

Put the sugarcane stalks on a work surface, and have the shrimp mixture and a bowl of water at hand. Cut each stalk of sugarcane in half crosswise to make 8 short stalks. Then cut each lengthwise into quarters to make a total of 32 stalks, about 3 inches long.

Dip your hands in water and put 1 TBL shrimp mixture in the palm of your left hand. Press a small sugarcane skewer into the shrimp, and mold the mixture to surround the center of the skewer, leaving the ends exposed. Set aside on a plate and repeat process with remaining shrimp and skewers.

Build a hot charcoal fire, preheat gas grill or the broiler, or preheat a skillet until very hot. Place shrimp onto lightly oiled grill rack, under the broiler or in the skillet and cook, turning skewers often, until shrimp are pink, nicely browned on the outside, cooked to the center and firm to the touch, 2-5 minutes. Transfer to a platter. Make little packets with the herbs and shrimp rolled up in the lettuce leaves, and dip in sauce between bites.

Dipping Sauce

- 1 TBL chopped garlic
- 2 TBL sugar
- ½ tsp chili-garlic sauce
- 3 TBL fish sauce
- 3 TBL water
- 2 TBL freshly squeezed lime juice

Makes 32 skewers.

Combine ingredients in a small jar and shake well to dissolve sugar. Will keep refrigerated for up to 1 week.

