

Poached Seafood Bundles

Makes 4 – 6 servings

Ingredients

- 12 medium raw shrimp
- 2 oz jicama
- 3 oz ham
- ¼ sheet dried seaweed, soaked
- 2 pieces dried gourd strips, soaked; or 12 garlic chives, blanched; or chives
- 12 sugar snap peas, blanched
- 2 cups soup stock

Marinade

- ¼ teaspoon salt
- 1/8 teaspoon white pepper

Sauce

- 1/3 cup soup stock
- 1 tablespoon soy sauce
- 1 tablespoon vinegar
- 2 teaspoons sesame oil
- 2 teaspoons hoisin sauce or sweet bean paste
- 1 tablespoon brown sugar

- 1 teaspoon cornstarch, dissolved in 2 teaspoons water

1. Shell and devein shrimp, leaving tails on. Butterfly shrimp. Combine shrimp and marinade ingredients in a bowl; stir to coat. Let stand 15 minutes. Combine sauce ingredients; set aside.
2. Cut jicama and ham into twelve 2-1/2-inch x 1/2-inch pieces. Cut seaweed into twelve 4-inch x 1-inch strips. Cut gourd strips or chives, into 5-inch to 6-inch pieces.
3. For each seafood bundle, wrap a piece of seaweed around one piece each of shrimp, jicama, ham, and snap pea. Secure each bundle with a gourd strip or a blanched chive.
4. Bring soup stock to a boil in a saucepan. Reduce heat so stock is just bubbling. Add seaweed rolls; poach 1 to 2 minutes or until shrimp is cooked. Remove bundles, drain, and arrange on a serving plate.
5. Combine sauce ingredients in a saucepan; bring to a boil. Add cornstarch solution; cook, stirring, until sauce thickens. Pour sauce over seaweed bundles and serve.

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