

## Note on the shrimps

These recipes are amazing. my favorite is the hoisin sauce. you can't go wrong with the garlic butter sauce also. follow the recipe to the letter.

these need to be eaten immediately, and not cooked any longer than it says.

After you take it off the heat, don't put it back over the heat; let it finish cooking in the pan on its own.

serve over plain white rice that has been cooked w/a little butter and salt.

So, have your rice all cooked, spoon a mound of rice on the plates, ready to receive the shrimp, have your utensils and glass of water and candles lit, all ready for you to sit and chow.

I have found that 1 lb of shrimp is good for 2 hungry shrimp-loving people, so if you want to do that, then only make  $2/3$  of the sauce (my mind is too lazy to divide up the ingredients, so I make the full amount and just use  $2/3$ ).

We did find that 1  $1/2$  lbs of shrimp can feed 4 people.

Or, if you have other food as part of the meal, 1 lb of shrimp is enough to feed 4 people!

With 1 lb of shrimp, I still cook it in two batches. I use a 10 inch skillet (I don't have a 12") — I use one of those calphalon anodized aluminum ones. Either that or a cast iron pan is what I'd recommend. You need to get that sucker really hot! Those pans allow you to get a crispy surface on your food, particularly with fish.

I make this with ellen and we both have tongs in hand ready to flip the shrimp so it goes more quickly. again, don't cook longer than it says. taste the shrimp to make sure it's cooked enough, though, and if it isn't, just let it sit in the covered pan for a few more seconds.