

Serves 3 to 4

1 pound large shrimp,
shelled and deveined

½ teaspoon salt

3 tablespoons vegetable or
peanut oil

1 teaspoon minced garlic

1½ tablespoons red curry
paste

1 shallot, chopped

1 green bell pepper, cut into
bite-sized chunks

1 red bell pepper, cut into
bite-sized chunks

1 tablespoon soy sauce

1 tablespoon Chinese rice
wine or dry sherry

½ teaspoon granulated
sugar, or to taste

Curried Shrimp

As always, feel free to turn the heat up or down on this dish by using more or less curry paste if desired.



1. Rinse the shrimp under cold running water and pat dry with paper towels. Place the shrimp in a bowl and toss with the salt.
2. Heat a wok or skillet over medium-high heat until it is nearly smoking. Add the oil. When the oil is hot, add the shrimp. Stir-fry briefly until they turn pink.
3. Push the shrimp up the sides of the pan. Add the garlic and curry paste into the hot oil. Stir-fry for 30 seconds, then add the shallot. Stir-fry, mixing the shallot in with the curry paste, for about 1 minute or until the shallot begins to soften.
4. Add the green bell pepper. Stir-fry briefly, then add the red bell pepper. Stir-fry for 2 minutes, or until the green bell pepper is tender but still crisp. Splash the peppers with the soy sauce while stir-frying.
5. Stir-fry for another minute, mixing the shrimp with the vegetables and stirring in the rice wine or sherry and the sugar. Serve hot.

Red or Green Curry Paste Red chili peppers are the main ingredient in red curry paste, while green chilies are used to make green curry paste. The heat level of the paste will depend on the specific type of chili pepper used and whether the seeds (which are the hottest part of the pepper) are included.