



## **Asian Pickled Shrimp with Cucumber Carrot Slaw and Asian Pear Sparkler**

Chef Vee, Food Around 5

### **Asian Pickled Shrimp Ingredients**

1 lb shrimp, cleaned and deveined  
1 cup rice wine vinegar  
¼ cup fish sauce  
1 tablespoon of sesame oil  
2 limes (juiced)  
3 shallots  
2 knobs of ginger, grated  
2 cloves of garlic, minced or grated  
1 or 2 jalapeños, sliced  
¼ cup dark brown sugar  
Cilantro

### **Asian Pickled Shrimp Instructions**

1. Fill a medium-sized pot with water, garlic powder, onion powder, and paprika. Bring to a boil and remove from heat.
2. Place cleaned and deveined shrimp in a covered pot for 3 minutes. Remove and place in an ice bath, drain and then set aside.
3. Place all remaining ingredients in a medium-sized pot and bring to a quick boil. Cool for 10 minutes.
4. Place shrimp in a leak-proof container and pour the cooled pickling liquid over the shrimp. Allow to marinate for at least 4 hours.

### **Cucumber Carrot Slaw Ingredients**

1 English cucumber, thinly sliced or julienned  
¼ cup carrot coins, sliced thinly  
1 clove garlic, minced  
¼ cup apple cider vinegar  
1 teaspoon brown sugar  
¼ teaspoon sesame oil  
2 teaspoon of sesame seeds  
Cilantro

### **Cucumber Carrot Slaw Instructions**

1. Place vegetables in a medium leakproof bowl.
2. In a separate bowl combine all other ingredients, except for the sesame seeds and cilantro, mix thoroughly.
3. Pour dressing over vegetables and toss gently,
4. Sprinkle sesame seeds and cilantro over the top.
5. Let chill for at least 4 hours.





### **Asian Pear Sparkler Ingredients**

1 cup Asian pear juice  
1 cup honey  
1 lime, juiced  
2 teaspoons water  
1 or 2 knobs of ginger, grated  
Basil or rosemary  
Soda water

### **Asian Pear Sparkler Instructions**

1. To make pear simple syrup: place the first 5 ingredients in a small saucepan and bring to a boil. Allow to cool.
2. Fill a cup with crushed ice and add 1 or 2 tablespoons of pear simple syrup.
3. Top off with soda water and finish with herbs.

