



## FIRE CRACKER SHRIMP WITH ASIAN SLAW

### YIELDS | SERVING:

- 4 Wonton Wraps
- 4 3/40 Count Shrimp
- 4 One Inch Slices of Bacon
- 4 Basil Leaves, Fresh
- 1 Teaspoon Sriracha Sauce (Vietnamese Chili Sauce)
- 2 Teaspoons Asian Sweet Hot Chili Sauce
- 1 Teaspoon Sweet Soya Sauce

### ASIAN VINAIGRETTE:

- 1 Teaspoon Sugar
- 4 Tablespoons Soya Sauce
- 1 Teaspoon Sambal (Spicy Chili Paste)
- 2 Tablespoons Sesame Oil
- 1/8 Teaspoon of Minced Garlic

### METHOD:

In medium mixing bowl add all ingredients except the sesame oil, then whisk in the sesame oil and check the seasoning and adjust if needed.

CONTINUED ON REVERSE SIDE



## ASIAN SLAW:

- ¼ cup of fine sliced Napa Cabbage
- 2-3 Snow Peas, julienned
- ½ ounce red, yellow and green peppers, julienned

## METHOD:

Toss all ingredients together and set aside. When ready to bring the appetizer to the plate you can add the dressing to the Asian vegetable mixture and toss.

## METHOD:

Lightly dust your prep surface with cornstarch, then lay out all four of your wonton wraps. Next place your bacon down on the wonton wrap proceeded by your fresh basil leaves. Next add your Sracha sauce and followed with the shrimp. Finish the assembly of the firecracker shrimp by wrapping the wonton skin around the previous layered ingredients. Start wrapping the wonton wrap from one corner around to meet the other corner of the wonton wrap and seal the wonton wrap with a little water. Fry the fire cracker shrimp in a 375 degree fryer until golden brown, then place on paper towel to absorb any excess oil. To bring the appetizer to the plate use a rectangular plate and stack the Asian Slaw in the center of the plate. Place three drops of the sweet hot chili sauce in a triangular sequence. Next make a zig zag drizzle with the sweet Soya Sauce. This effect can be achieved by placing sweet Soya in a squeeze bottle and laying the shrimp on each side of the Asian slaw by crisscrossing the Shrimp.