



SHRIMP AND ASPARAGUS FRIED RICE | 蘆筍蝦球炒飯

GUANGDONG

Shrimp and asparagus make a winning combination, especially with fried rice. What puts this recipe over the top is the addition of a little bit of dried shrimp, which has an intense umami taste. | SERVES 2 AS A MAIN COURSE, 4 AS A SIDE DISH

3 tablespoons vegetable oil

8 ounces medium shrimp, shelled and deveined

1 tablespoon minced garlic

3 ounces dried shrimp, rehydrated (see page 000) and chopped

4 ounces asparagus, cut into ½-inch pieces

3 cups leftover cooked rice

1 teaspoon salt

¼ teaspoon ground white pepper

1 large egg, lightly beaten

2 scallions, cut into ¼-inch pieces

Heat a wok over high heat until a droplet of water sizzles and evaporates immediately upon contact. Swirl 2 tablespoons of the vegetable oil around the bottom and sides of the wok to coat it evenly. Put the fresh shrimp in the wok and stir-fry until they turn slightly pink and are partially cooked, about 1 minute. Remove the shrimp from the wok.

Swirl the remaining 1 tablespoon vegetable oil evenly around the sides of the wok. Add the garlic and dried shrimp to the wok and stir-fry until browned and crisp, about 2 minutes. Add the asparagus and the leftover rice. Break up any lumps of rice and stir-fry for another 3 minutes. Return the shrimp to the wok and add the salt and pepper. Continue to stir-fry for another minute.

Push the rice toward one side of the wok to expose about a quarter of the bottom surface. Pour the egg into the open space in the wok and scramble it slightly. Then push the rice over the egg and let the egg continue to cook. At this stage you want to let the rice sit without stirring so that the bottom of the rice browns slightly, providing the dish's characteristic caramelized flavor. This should take about 1 minute. Then stir the rice around and once again let the rice on the bottom brown. Stir the rice once again and repeat this browning for a third time.

Turn the heat off, add the chopped scallions to the rice, and mix well.