

## Poached Shrimp with Lemon-Shoyu Dip

Peel shrimp, leaving tails attached. Devein and rinse. Combine stock, mirin, shoyu, and sake in a medium saucepan and bring to a simmer. Add shrimp and simmer gently until just pink (2-3 minutes). Remove and drain. Combine the shoyu, lemon, and water. Arrange individual servings of shrimp on a bed of lettuce and serve with lemon-shoyu dip.

### **Preparation List:**

#### **Serves 4**

- 20 large or jumbo shrimp
- 2 cups kombu stock (see Kombu Recipes for this simple stock)
- ¼ cup Mikawa Mirin
- 3 tablespoons Shoyu
- 2 tablespoons sake (or increase mirin to 1/3 cup)

#### **Dip:**

- 1 tablespoon shoyu
- 1 tablespoon lemon juice
- 1 tablespoon water

1 large or 2-3 small lettuce leaves per serving