

Shrimp Japonais

Here's a main course that is special enough to serve guests yet quick and easy to prepare. Shrimp Japonais is perfect when served with a simple clear soup, blanched broccoli or green beans, and a bowl of rice.

Peel and devein shrimp, leaving on the tails. Combine marinade ingredients in a small bowl and mix well. Add shrimp, toss to coat well, and marinate 45 minutes to an hour, stirring occasionally.

Heat oil in a wok or frying pan over medium-high heat. Shake excess marinade off shrimp and sauté them until just pink (2 minutes). Remove shrimp and set aside. If necessary, add another teaspoon of oil to moisten the pan. Sauté onion until tender, stirring quickly and constantly to prevent burning. Next, add mushrooms and garlic, and sauté until fragrant (2-3 minutes). Add sake or wine and 1 tablespoon of marinade and toss. Add scallions and sauté until just wilted but still bright green (about 30 seconds). Add shrimp and toss. Remove from pan and serve immediately.

Preparation List:

Serves 4

- 1 pound large or jumbo shrimp
- 2 ½ tablespoons toasted sesame oil
- 1 large onion, halved and thinly sliced lengthwise
- 3 ½ cups sliced mushrooms
- 2 cloves garlic, finely minced
- 2 tablespoons sake or dry white wine
- 3 scallions, thinly sliced on the diagonal

MARINADE:

- 3 tablespoons white miso
- 3 tablespoons mirin
- 2 tablespoons sake or dry white wine
- 1 teaspoon shoyu
- 2 teaspoons fresh ginger juice