



Shrimp in Classic “Lobster” Style Black Bean Sauce



Ingredients – Family Serving

- 1/2 C **Garlic Sesame Sauce** (Starport 209)
- 2 T. Fermented black beans, dried
- 12 oz. Prawns, shelled deveined, butterflied (35 ct.)
- 3 oz. Ground pork, marinated see below
- 1 each Egg
- 3 oz. Red bell peppers, strips
- 1 T Minced garlic
- 3 stalk Green onions, bias cut 2"
- 1 each Red jalapeno, thinly sliced
- 1 T Corn or vegetable oil
- 1/4 C. Dry Sherry

Note: recipe does not contain lobster!



Instructions

1. Marinate ground pork as shown below.
2. Rinse fermented black beans thoroughly to remove salt and pat dry, crush the beans slightly with a spoon.
3. Mix garlic, black beans and marinated ground pork, set aside.
4. Beat the egg and mix with **Garlic Sesame Sauce**, set aside.
5. Heat pan at medium high heat; add oil, then ground pork mix. Sauté until pork is done. (About one minute). Then add wine.
6. Add prawns, red bell peppers, and sauté until prawn change color.
7. Slowly stir in **Garlic Sesame Sauce** and egg mixture, and then add red jalapenos and green onions.
8. Mix well and serve. Garnish with parsley or cilantro.

For Ground Pork Marinade:

1. Marinate pork: 10 lbs. Dissolve 7/8 C. **Marinade Seasoning** (Starport 356) in 1-1/4 C. water and 1C. oil then marinate meat for 30 minutes or more. Cover and refrigerate.