

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(17) Shrimp with Lobster Sauce

8 oz shrimp, cleaned (21-25 counts per lb.)

1 teaspoon black bean sauce

1 teaspoon ground pork (*handwritten versions did not have this, but listed minced ginger instead*)

1 tablespoon soy sauce

3 tablespoons wine

1 teaspoon sesame oil

1 bell pepper, chunk cut

1 onion, chunk cut

1 egg

1 green onion, flaked

1 teaspoon sugar

1 cup of soup stock

Cornstarch solution

1. Heat oil in wok. When hot, add salt and ginger to flavor the oil. Add ground pork with black bean and mix well.
2. Then, stir fry the shrimp with wine, sesame oil and soy sauce briefly and add bell pepper and onion. Add the soup stock and let boil.
3. Reduce the soup stock to half and add green onion, cornstarch solution, and lastly the egg to make the sauce.

(Lobster sauce is a type of “white sauce” within Chinese cooking and does not actually contain lobster.)