

The Limehouse Restaurant Recipes  
by Kwan Y. Jung, 1988

**(20) Shrimp with Tomato Sauce**

8 oz shrimp, cleaned, cut in half by back to tail

1 tomato, chunk cut

Half bell pepper, chunk cut

Half onion, chunk cut

1/3 cup catsup

1 tablespoon sugar

1/3 cup oil

1 teaspoon salt

1/2 cup soup stock

Cornstarch solution

1. Heat oil in the wok and add salt. Saute a while by adding shrimp, bell pepper and onion to oil.
2. Add tomato, catsup and soup stock. Bring to boil.
3. Reduce soup stock to 1/3 cup. Add sugar and cornstarch solution to make a gravy.