Szechwan Shrimp

1T sesame oil

2 cloves garlic, minced

½ c shallots, diced

1T fresh ginger, grated

¼ c green bell pepper

¼ c red bell pepper

1 ½lbs shrimp, peeled and deveined

1T soy sauce

1T ketchup

1t sugar

1t rice vinegar

½ t red pepper flakes

Heat oil in skillet, sauté garlic, shallots, ginger and peppers for 2 min. then add shrimp. In separate bowl whisk soy sauce, ketchup, sugar, vinegar and pepper flakes, pour into skillet. Cook until shrimp is done and serve on rice.