***Stir-fry Shrimp***

Shrimp are a good source of protein.  But a lot of people feel that they are tasteless.
Here is one way to cook them to make them tastier:

***Ingredients:***A.  1/2 lb (or so) of shrimp (16-20 pieces per pound is better), split them on the top (so
that the tail still connected)
B.  3 slices of threaded ginger, 2 pieces of smashed garlic, 1 chopped green onion, 2
table spoon olive oil or vegetable oil, 1/4 tea spoon salt.

***Instructions:***1.   add the salt into the shrimp and marinate the shrimps for about 10 minutes,
squeeze the juice out of the shrimp lightly
2.   put the oil into the cooking pan with the ginger and garlic and turn on the stove to
medium high
3.   when you can smell the garlic, add the marinated shrimps and stir fry them until the
shrimps JUST change the color to white and red
4.   add the green onion and continue to stir-fry 2 more seconds, and take everything out
to a dish.  Done.

Serves 2 people.