

CRISPY SHRIMP LETTUCE WRAPS with TAMARIND SAUCE

(Serves 4)

Chef Sandoval says – “When eating this incredible stir fry, you will discover a huge range of flavors and textures- crispy, sweet, sour, spicy, salty and tender! As with all stir-fry dishes, organization is key. Once everything is prepped, it’s an extremely easy dish to make. Buen provecho!”

FOR THE TAMARIND SAUCE:

1 tbsp canola oil
½ small yellow onion, finely chopped
1 small garlic clove, minced
½ red or green jalapeno, seeded and minced
1 cup Thai sweet chile sauce
½ cup tamarind concentrate
2 tsp pure ground ancho chile
1 tbsp coarsely chopped fresh mint
1 ½ tsp coarsely chopped fresh cilantro
½ tsp Sriracha or other hot red pepper sauce
Kosher Salt

FOR THE CRISPY SHRIMP FILLING:

2 tbsp Thai sweet chili sauce
2 tbsp oyster sauce
1 cup corn starch
2 tbsp all-purpose flour
1 ¼ lbs (21-25 count) shelled jumbo shrimp or peeled and deveined jumbo standard shrimp
2 tbsp canola oil
5 oz chorizo, diced
¼ cup chopped shallot
1/3 cup coarsely chopped roasted unsalted peanuts
2 tbsp fresh cilantro
12 Bibb lettuce leaves



Directions:

1. **Make the dip.** Heat oil in a medium saucepan over medium heat. Add the onion, garlic, and jalapeno and cook, stirring them occasionally until the onion is translucent, about 3 minutes. Transfer the onion mixture to a blender. Add the chili sauce, tamarind, ground chile, vinegar, mint, cilantro and Sriracha and process until smooth. Season the dip to taste with salt. Transfer to a bowl and let cool completely. (The sauce can be covered and refrigerated for up to three days.)
2. **Make the filling.** Position a rack in the center of the oven and preheat the oven to 200°F. Place a wire cooling rack over a rimmed baking sheet.
3. Whisk ¾ cup of the tamarind dip with the chili sauce and oyster sauce in a small bowl to combine; set aside. Divide the remaining tamarind sauce among four ramekins to use as dip.

4. Pour in enough oil to come halfway up the sides of a large saucepan and heat over high heat until the oil reaches 350°F on a deep-frying thermometer. Whisk the cornstarch and flour together. Whisk in ½ cup of water to make a thick, clinging batter for the shrimp. In batches, coat the shrimp in the batter. Lift the shrimp from the batter, letting the excess batter drip back into the bowl, and transfer the coated shrimp to the oil. Deep-fry the shrimp until golden brown, about 2 ½ minutes. Using a wire spider or slotted spoon, transfer the shrimp to the wire cooling rack and keep them warm in the oven while frying the remaining shrimp.
5. Heat a large wok or skillet over high heat. Add the oil and swirl to coat the inside of the pan. Add the chorizo and stir-fry until it is beginning to brown, about 30 seconds. Add the shallot and stir fry until it is softened, about 15 seconds. Add the tamarind sauce mixture, peanuts and cilantro and stir-fry until the sauce is simmering, about 30 seconds. Add the shrimp and stir-fry until they are coated with the sauce, about 15 seconds. Remove the skillet from heat.
6. For each serving, place three lettuce leaves on a dinner plate. Divide the filling equally among the leaves. Serve immediately, with ramekins of sauce for sipping. (Remove the shrimp tails, if attached, for eating).