Moebius

Volume 7
Issue 1 *Food for Thought*

Article 34

6-5-2009

Marinated Vietnamese Shrimp

Mary Kay Harrington
California Polytechnic State University - San Luis Obispo, mharring@calpoly.edu

Follow this and additional works at: http://digitalcommons.calpoly.edu/moebius

Recommended Citation
Harrington, Mary Kay (2009) "Marinated Vietnamese Shrimp," *Moebius*: Vol. 7: Iss. 1, Article 34.
Available at: http://digitalcommons.calpoly.edu/moebius/vol7/iss1/34

This is brought to you for free and open access by the College of Liberal Arts at DigitalCommons@CalPoly. It has been accepted for inclusion in Moebius by an authorized administrator of DigitalCommons@CalPoly. For more information, please contact mwyngard@calpoly.edu.

Marinated Vietnamese Shrimp

From Mary Kay Harrington

I found this recipe in the *LA Times* years ago, and it's been a hit at many parties. Invariably, I'm asked for the recipe. It takes no time at all to prepare, but at least four hours to marinate.

Ingredients:
1 pound, cooked peeled shrimp (any size)
1 tsp pressed garlic
1/4 c minced cilantro
1/4 c minced mint
1/4 c minced green onions
1/4 c oil
1/4 c Asian fish sauce (nuoc mam)
1/2 c lemon juice
1 1/2 T sugar
1/8 tsp red pepper flakes
For serving, English cucumber slices, Belgian endive leaves, red leaf lettuce

Preparation:

1. Place food in plastic food bag.
2. Combine garlic, cilantro, mint, green onion, oil, fish sauce,, lemon juice, sugar and red pepper flakes in bowl. Mix well.
3. Add marinade to shrimp, seal tightly and shake bag to coat shrimp.
4. Chill at least 4 hours or overnight

To serve, drain shrimp and place on cucumber slices. Arrange on lettuce-lined serving dish. Serve chilled.

Published by DigitalCommons@CalPoly, 2009