

Lemongrass and Ginger Poached

Shrimp Cocktail

with Wasabi Pineapple Cocktail Sauce



Ingredients *(See featured products on specified page numbers)*

2 lbs. frozen shrimp size (21/25)
uncooked headless, peeled &
deveined shrimp with tails *pg.50*

Poaching Liquid:

6 cups water
1 lemon, cut into rings
3 lemongrass stalks, ends only
(about 3 inches) finely chopped

1 head garlic, cut in half *pg.43*
3 tbsp. ginger, finely chopped *pg.43*

2 tbsp. kosher salt

Cocktail Sauce:

1-12 ounce bottle chili sauce
1 tbsp. prepared wasabi paste *pg.43*
½ cup 100% pineapple juice concentrate

Directions *(Makes 6-8 servings as an appetizer)*

Place shrimp in bowl with cold water for 5-10 min or until defrosted. Place all poaching ingredients into a stockpot over high heat, bring to a boil, and let cook for 10 minutes. While poaching liquid is cooking, begin to prepare your cocktail sauce. In a medium size bowl, place chili sauce, pineapple concentrate, and wasabi, mix well, pour into serving container, and set aside in the refrigerator. (If you would like more of a wasabi punch in your cocktail sauce, add more to desired level.)

Once the poaching liquid has cooked for 10 minutes, turn to low heat, add defrosted shrimp, and cook for 3 to 4 minutes or until done. Meanwhile, get a medium size bowl and fill half with water and ice. Once shrimp is finished, pour out poaching liquid in a colander and discard. Place the shrimp in the ice bath for 5 minutes or until chilled—this will stop the cooking process. Take the shrimp out of the ice, dry them off and serve with the cocktail sauce.

Total time: 30 Minutes

For a copy of this recipe and more information on Chef Ryan, please visit www.ktasuperstores.com

