



If you use any oil but Planters, your Szechuan Shrimp won't taste like Shun Lee's.

Shun Lee's Szechuan Shrimp

- 1/2 cup minced scallions
- 1/2 cup minced bamboo shoots
- 3 tablespoons water
- 3 large cloves garlic, minced
- 1/2 cup catsup
- 1 tablespoon soy sauce
- 2 tablespoons sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon liquid hot pepper sauce
- 1 1/2 cups Planters Peanut Oil
- 1 pound shelled and deveined raw shrimp
- 1/2 teaspoon minced fresh ginger root
- 3 tablespoons Dry Sack® sherry
- 1 1/2 teaspoons sesame oil or
- 1 tablespoon toasted sesame seeds

Makes 4 servings.

Combine scallions, bamboo shoots, ginger, garlic, and pepper sauce in a small bowl.

In second bowl combine sugar, catsup, sherry, soy sauce, and sesame oil (or sesame seeds).

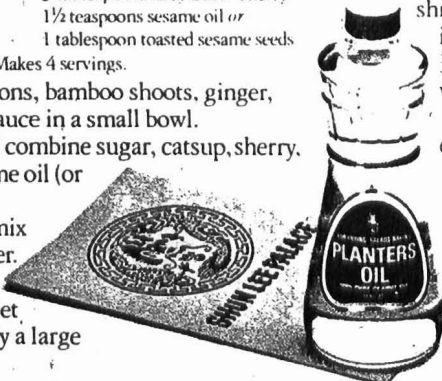
In third bowl mix cornstarch and water. Heat Planters Oil in wok or large skillet to 400°F. Have ready a large

strainer with a bowl underneath. Add shrimp to hot oil, stirring until done, about 2 minutes. Pour oil and shrimp into strainer to drain.

Heat 2 tablespoons of the strained oil in same wok or skillet over high heat. Add scallion mixture and stir-fry 1 minute. Add drained shrimp and stir-fry 30 seconds more. Pour in catsup mixture. Stir for another 30 seconds. Add cornstarch mixture to wok. Cook and stir until slightly thickened.

There is hardly a fine chef who doesn't know all about peanut oil. It is a key ingredient in innumerable gourmet recipes. And it's one of the few gourmet ingredients you can routinely use in your kitchen to make the most of everyday seafood dishes, sauces, and salads.

Another fine product of *Standard Brands*



Planters® Oil. The key ingredient.

The Shun Lee Palace, 155 East 35th Street, N.Y., N.Y., is one of New York's finest Oriental restaurants.

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