

Spicy Singapore Shrimp | bites out of life

Adapted from [Rajat Parr](#)

- 2 pounds large shrimp (Parr recommends head-on shrimp)
- 2 tablespoons ketchup
- 3 tablespoons Sriracha
- 2 tablespoons lemon juice
- 2 tablespoons soy sauce
- 1 tablespoon sugar
- 2 medium jalapeños, seeded and minced
- white bulb of 1 stalk of lemongrass, minced
- 1 tablespoon fresh ginger, minced
- 4 scallions, sliced thinly
- 1/4 cup cilantro, chopped

- 1) Combine the ketchup, vinegar (if using), chili sauce, lemon juice, soy sauce and sugar.
- 2) In a large skillet, heat up a little vegetable oil and cook the shrimp on high heat. When they start to turn pink, flip them.
- 3) Add a little bit more oil and the jalapeños, garlic, lemongrass and ginger. Stir often until the mixture is heated through. Warning: it will smell delicious. Try not to lose your focus.
- 4) Stir-fry the scallions and the ketchup mixture in the skillet for 30 seconds, then mix in the chopped cilantro. Serve the shrimp with rice.

From: <http://www.bitesoutoflife.com/2010/05/14/spicy-shrimp-singapore-style/>