

MAKING MEMORIES

COOKING WITH KSPS

SHRIMP ADOBO

- 2 teaspoons vegetable oil
 - 12.4 ounces shrimp
 - 0.3 ounces garlic (1 very large clove)
 - 1/4 cup apple cider vinegar
 - 2 tablespoons soy sauce
 - 1 teaspoon coconut sugar
 - 2 bay leaves
 - 1/4 teaspoon ground black pepper
 - scallions (for garnish)
1. Heat a frying pan until hot. Add the vegetable oil and swirl to coat the pan.
 2. Add the garlic and shrimp and spread into a single layer. When the shrimp start to brown, flip it over and sear until it's almost (but not completely) cooked through. Transfer the shrimp to a bowl and set aside.
 3. Add the apple cider vinegar, soy sauce, coconut sugar, bay leaves and ground black pepper to the pan and bring the sauce to a boil. Continue boiling until the sauce has reduced and is nice and thick.
 4. Add the shrimp back in and toss to coat.
 5. Serve the shrimp adobo on top of hot white rice garnished with chopped scallions.



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