

Shrimp in Rice – Oriental Recipe

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Ingredients:

- 2 cups long grain white rice
- ½ cup wild rice
- 7 cups chicken stock
- 9 large eggs
- ½ cup celery, thinly sliced
- ½ cup scallions, minced
- ½ cup Spanish onion, finely chopped
- 4 tsp cilantro
- ½ cup roasted almonds
- 1 tbsp ginger, (slivers)
- 1 cup button mushrooms, sliced
- 5 cloves garlic, minced
- ¼ cup olive oil
- ¼ cup butter
- ½ tsp nutmeg
- Ground pepper to taste
- 1 bunch parsley, mined finely
- 40 raw shrimp, peeled and devined
- 1 lemon
- Salt

Instructions:

- In large saucepan, place 6 tbsp olive oil, 2 tbsp butter over medium heat. When butter melted, add onions, cook only until translucent (reserve)
- 2 tbsp olive oil, 1 tbsp butter, sauté almonds and ginger until starting to brown, remove instantly and reserve; add more olive oil and butter. Add garlic, scallions, celery, mushrooms - 2 minutes or until softened. Do not overcook. Remove and reserve
- Place chicken stock and white and wild rice in large pot. Add a teaspoon of butter and salt. Cook until rice done el dente. Sprinkle with ½ tsp of freshly ground nutmeg. Fold into cooked rice
- Heat saucepan with 2 tbsp oil and 1 tbsp butter. Beat 9 eggs in dish and place in sizzling fry pan. Stir constantly until nearly done and add onions, almonds, ginger and scallion mixture. Fold in, sprinkle with cilantro
- In saucepan place tsp of minced garlic, 2 tbsp of oil, and 1 tbsp of butter. Bring to sizzle and place in 40 shrimp, cook, tossing frequently until pink (about 2-3 minutes). Squeeze juice of lemon and the zest of lemon into sauce and immediately fold into rice dish. Garnish with minced parsley and serve immediately. Serves 12