

# Spicy Soy-Bourbon Shrimp

**SERVES** Serves 4

**TIME** 30 minutes

For an extra-flavorful sauce, we used the shrimp shells to make a quick shrimp stock in the microwave.



## Gather Your Ingredients

- 2 pounds extra-large shrimp (21 to 25 per pound), peeled and deveined, shells reserved
- ½ cup water
- ¼ cup soy sauce
- ¼ cup bourbon
- 2 tablespoons packed brown sugar
- 1 tablespoon cornstarch
- 1 teaspoon red pepper flakes
- 2 tablespoons toasted sesame oil
- 4 scallions, white parts minced, green parts sliced thin on bias
- 4 garlic cloves, minced

## Before You Begin

- \* Serve with white rice.

## Instructions

1. Combine shrimp shells, water, soy sauce, and bourbon in bowl. Microwave until fragrant and shells are pink, about 2 minutes. Strain liquid through fine-mesh strainer set over bowl; reserve soy sauce mixture and discard solids. Whisk sugar, cornstarch, and pepper flakes into soy sauce mixture until cornstarch is dissolved.
2. Heat oil in 12-inch nonstick skillet over high heat until just smoking. Stir in shrimp, scallion whites, and garlic and cook until shrimp are just pink, about 3 minutes.
3. Add soy sauce mixture and continue to cook until sauce has thickened slightly and shrimp are cooked through, about 3 minutes longer. Off heat, stir in scallion greens. Serve.