

FIRECRACKER SHRIMP with Sesame Ginger Cole Slaw

2 (10 ounce) bottles spring roll dipping sauce
1/2 pound shrimp, shelled and deveined with tail attached (26-30 count)
1 Tablespoon onion chive cream cheese
1 to 2 Tablespoons sriracha hot chili sauce
12 wonton wrappers
1 egg
1 Tablespoon water
4 to 6 Tablespoons cornstarch
Oil for frying, as desired
1 teaspoon blackened seasoning or as desired
1 small yellow pepper, chopped
1/2 Tablespoons oil
1 (12 to 16 inch long) seedless cucumber, cut into 2-1/2 inch chunks
Prepared Sesame Ginger Slaw (see attached recipe)
Garnish: 2 to 4 cilantro sprigs

Chill dipping sauce in refrigerator. Prepare Sesame Slaw; chill in refrigerator.

Cut a pocket in bottom of each cleaned shrimp. Insert 1/4 teaspoon cream cheese inside shrimp. In a medium bowl, combine 1 Tablespoon sriracha sauce and 1 Tablespoon spring roll dipping sauce. Coat shrimp with hot sauce to coat.

In a small bowl, whisk egg and 1 Tablespoon water to make egg wash. Lightly brush each wonton wrapper with egg wash; place one shrimp on a wonton wrapper, roll shrimp securely in wrapper, closing the opened side. Dust the wrappers lightly with cornstarch.

In a large saucepan or deep fryer, heat frying oil to 375 degrees. Add the shrimp and fry for 2 to 3 minutes or cooked and golden brown. Remove shrimp; drain on paper towels. Sprinkle as desired with spicy blackened seasoning. Serve warm.

In a small grinder, puree yellow pepper with 1/2 Tablespoon oil for garnishing top of sauce.

To serve: Prepare two serving plates. Drizzle about 1/2 cup dipping sauce on each plate; dot as desired with yellow pepper sauce. Pile half of slaw in center of each plate.

Cut each cucumber horizontally in half. Insert one 6-inch long wooden skewer lengthwise through shrimp wonton, push to stick out the opposite side.

Serving: Insert 2 shrimp wontons into each chunk of cucumber. Place 6 shrimp on each serving dish on top of sauce around the slaw. Garnish slaw with cilantro sprigs. Serve additional sauce for dipping on the side. Serves: 6

Prepare Sesame Ginger Slaw

3 cups prepared shredded cole slaw

1 cup shredded carrots

1/2 cup chopped cilantro

1/2 cup slivered water chestnuts, drained

1/2 cup prepared lite sesame ginger dressing

In a medium sized bowl, toss first four ingredients together. Chill in refrigerator until serving.

FIRECRACKER SHRIMP With Sesame Cole Slaw

1/4 cup hoisin sauce
1 Tablespoon minced garlic
1 Tablespoon minced fresh ginger
½ cup minced cilantro
1 Tablespoon chopped chives
2 Tablespoons soy sauce
1 Tablespoon each lime juice; lemon juice
1 teaspoon each lime zest; lemon zest
1/3 cup orange juice
Salt and pepper to taste

1/2 pound shrimp, shelled and deveined
1/2 to 1 teaspoon spicy blackened seasoning
12 wonton wrappers
1 egg
Cornstarch for dusting
Oil for frying
1 red pepper and 1 yellow pepper
2 Tablespoons oil, divided
Cucumber, cut into chunks
Prepared Sweet 'n Sour Sesame Slaw (see attached recipe)
Garnish: 4 cilantro sprigs

In a medium bowl, combine first eight ingredients to blend; season with salt and pepper to taste. Chill in refrigerator.

In a medium bowl, combine the shrimp and 1 Tablespoon glaze; toss to coat. Sprinkle shrimp with spicy blackened seasoning. Place a shrimp on a wonton wrapper, brush with the egg wash and roll up in wrapper. Dust the wrappers with cornstarch.

In a large saucepan or deep fryer, heat 2 inches oil to 375 degrees. Add the wontons and fry for 2 to 3 minutes and golden brown. Remove wontons; drain on paper towels. Serve warm with chilled sauce.

To serve: Insert each wonton into a chunk of cucumber. For each serving, use three shrimp wontons. Drizzle BBQ sauce on each serving plate; dot with red and yellow

pepper sauce. Place the wontons on top of the drizzled sauce. Place a dollop of sesame slaw in the center of each serving. Top with a cilantro sprig. Serve additional sauce for dipping. Serves: 4

Prepare Sweet 'n Sour Sesame Slaw

2 cups prepared shredded cole slaw

1/2 cup shredded carrots

1/4 cup slivered water chestnuts, drained

1/4 cup prepared sesame dressing

In a medium sized bowl, toss first four ingredients together. Chill in refrigerator until serving.

FIRECRACKER SHRIMP with Sesame Ginger Cole Slaw

2 (10 ounce) bottles spring roll dipping sauce
1/2 pound shrimp, shelled and deveined with tail attached
4 Tablespoons onion cream cheese
1 Tablespoon hot sauce
12 wonton wrappers
1 egg
1 Tablespoon water
4 Tablespoons cornstarch
Oil for frying, as desired
1 small yellow pepper, chopped
1/2 Tablespoons oil
1 (12 to 16 inch long) seedless cucumber, cut into 2 inch chunks
Prepared Sesame Ginger Slaw (see attached recipe)
Garnish: 2 to 4 cilantro sprigs

Chill dipping sauce in refrigerator. Prepare Sesame Slaw; chill in refrigerator.

Insert 1 teaspoon cream cheese inside each deveined shrimp. In a medium bowl, combine the shrimp with hot sauce to coat. In a small bowl, beat egg and 1 Tablespoon water. Brush each wonton wrapper with egg wash; place one shrimp on a wonton wrapper, roll shrimp securely in wrapper, folding in the opened side. Dust the wrappers with cornstarch.

In a large saucepan or deep fryer, heat frying oil to 375 degrees. Add the wontons and fry for 2 to 3 minutes and golden brown. Remove wontons; drain on paper towels. Serve warm with chilled sauce.

In a small grinder, puree yellow pepper with 1/2 Tablespoon oil for garnishing top of sauce as desired.

To serve: Prepare two serving plates. Drizzle about 1/2 cup dipping sauce on each plate; dot yellow pepper sauce. Pile half of slaw in center of plate. Cut each cucumber horizontally in half. Insert one 6-inch long wooden skewer lengthwise through shrimp wonton, sticking out the opposite side.

Serving: Insert 2 shrimp wontons into each chunk of cucumber. Place 6 shrimp on each serving dish on top of sauce around the slaw. Garnish slaw with cilantro sprigs. Serve additional sauce for dipping on the side. Serves: 6

Prepare Sesame Ginger Slaw

3 cups prepared shredded cole slaw

1 cup shredded carrots

1/2 cup chopped cilantro

1/2 cup slivered water chestnuts, drained

1/2 cup prepared lite sesame ginger dressing

In a medium sized bowl, toss first four ingredients together. Chill in refrigerator until serving.