

Shrimps wrapped in Wild Pepper Leaves with Sweet Chili Ginger Dip

Serves 4

- This isn't a "real" Thai recipe, but it's made with Thai ingredients, created in Thailand, so it's Thai enough.
 - It was "born" one late afternoon when I decided to sneak away from Time For Lime and go on a "one night stand" camping trip on the beach with some friends (by the way we never got farther than around the corner.)
 - It was so good, that we serve it now at Time For Lime, but with a different cooking technique.
 - You can either BBQ/Grill or deep-fry, both are tasty.
 - In emergencies in Europe I've substituted the wild pepper leaves with a spinach leaf, which is not nearly the same - it only acts as a wrapper and you're missing out on the soft peppery taste.
 - You can buy the sweet chili sauce, sometimes called chicken dip in all Asian shops, and now in most regular shops as well, it's a red transparent color, with small chili seeds, and bits of chili in it. (I prefer the "Michael Jackson" brand (Lady face that looks like him in his later days) (See index for a picture of my preferred brand.)
 - If grilling, you will have to soak the satay sticks in water for at least 15 mins or they'll start to burn.
- **12 large raw shrimps or scampi, peeled and de-veined; leave the tail on**
 - **6 cloves garlic, killed and chopped**
 - **1/3 tsp salt**
 - **6 tbs of sweet chili sauce for marinade**
 - **12 large wild pepper leaves**
 - **12 satay sticks, soaked in water**
 - **Oil for deep fry**
1. Mix shrimps, garlic, sweet chili sauce, salt. Marinate for 20 minutes.
 2. Wrap each shrimp in a wild pepper leaf and thread it on the satay stick.
 3. Heat up the oil for deep-frying. The temperature should be right when it starts to form small bubbles around a toothpick when you stick it in the oil.
 4. Deep fry until the wild pepper leaf becomes crispy. (Or just place the skewers on the "barbie")

Sweet chili dip with ginger:

- 1 dl sweet chili sauce
- 3 tbs finely chopped ginger and mix....

tps = teaspoon - tbs = tablespoon (the one you eat with)



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