

# SWEET & SPICY SHRIMP with DAIKON, CARROT & EDAMAME STIRFRY

*Autumn is a perfect time for satisfying stir-fry dishes that incorporate warming elements such as chili pepper, ginger, garlic and radishes. This stir-fry contains all of that along with a very easy way to balance the heat with sweet, utilizing Pineapple Preserves. Ponzu sauce, a soy sauce seasoned with citrus, and shrimp bring salty and savory flavors. Soy sauce can be substituted for Ponzu, but reduce the quantity by a Tablespoon. Also fabulous using thinly sliced chicken in place of or in addition to shrimp.*

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## Ingredients

8 ounces purple Daikon, 1 small

12 ounces assorted heirloom Carrot, about 4 medium

1 Cup Edamame, beans only

½ large yellow Onion, about 1 Cup sliced

2 large ribs Celery, about 1 Cup sliced

1 inch piece fresh Ginger, about 1 Tablespoon sliced

2 large cloves Garlic, about 1 Tablespoon sliced

2 Cayenne Peppers, about ¼ Cup sliced

½ Cup GDG Pineapple Preserves

2 Tablespoons Ponzu sauce

12 - 16 ounces Shrimp, peeled & deveined

½ Cup Cornstarch

½ Cup oil, divided

## Directions

Prepare all the vegetables before beginning to cook by slicing onions into strips and cutting the celery on a diagonal into crescents and place into a bowl together.

Use a mandolin to slice the daikon into wide strips and the carrot into thin strips and place in a separate bowl. Slice the ginger, garlic and chili into thin pieces (not minced) and place into a separate bowl. Measure out and have at the ready pineapple preserves and Ponzu sauce.

If shrimp are “jumbo” (under 12 per pound) cut in half to create 2 even sides for uniform quick cooking. Heat ¼ Cup oil over high heat in a wok or large sauté pan.

While the oil heats up toss the shrimp with the cornstarch and when the oil is shimmering carefully add the shrimp and stir to coat.

Add the garlic, ginger & chili and continue to stir for about 90 seconds. Remove from the pan into a clean bowl when the shrimp have turned pink and before any garlic is burning due to the high heat! Wipe out the pan if necessary and then pour in another ¼ Cup oil.

First add the onion & celery and stir to begin frying just until the onion has some golden color, about 60 seconds, and then add the carrot, daikon and edamame. Stir constantly and fry for 90 seconds before pouring in the preserves and Ponzu sauce.

Continue to stir for 60 seconds so that the sauce combines and comes to a boil. Add the shrimp back into the pan and toss to combine and heat through. The cornstarch will begin to immediately thicken the sauce. After about 40 seconds the sauce will transform into a glossy glaze over the vegetables.

Pour the dish onto a large bowl or platter and serve straight away with rice or rice noodles and pass more Ponzu sauce if desired.