

Shrimp on Sugar Cane

Chao Tom

Adapted from *Café Vietnam*, Annabel Jackson, 1998

12 sticks sugar cane, peeled and cut into 4" lengths (available in cans)

For the shrimp paste

1 lb. shrimp, peeled
2 Tbsp butter
1 Tbsp shallots, minced
1 clove garlic, minced
1 tsp cornstarch
½ tsp sugar
½ tsp salt
½ tsp pepper
1 egg white
vegetable oil



To serve

Lettuce leaves or mustard greens
Sprigs of herbs (basil, mint, cilantro, etc.)

Shrimp on sugar cane

1. Combine shrimp, butter, shallots, garlic, cornstarch, sugar, salt, and pepper, and egg white. Blend in food processor into a paste. Refrigerate for about an hour.
2. Grease your hand with a little oil. Place about 2 tablespoons of the shrimp puree in your palm and gently wrap it around the middle of a stick of sugar cane (use the sugar cane as a skewer), pressing it on lightly. Repeat for remaining shrimp paste and sugar cane.
3. Grill the skewers over charcoal or broil in an oven, turning evenly to cook until shrimp is lightly browned.
4. To serve, eat the shrimp right off the cane, or wrap the shrimp and some herbs into a lettuce leaf, dip into *nuoc cham*, and eat.

Nuoc cham dipping sauce

1 tbsp *nuoc mam* (fish sauce)
3 tbsp lime juice
1 clove garlic, minced
1 red chili pepper, minced
½ tsp sugar

Combine all the dipping sauce ingredients in a bowl.