

# Tim Farmer's Country Kitchen

## SHRIMP AND PEA POD STIRFRY

### *Shrimp Marinade*

*1 1/2 teaspoons sherry  
1/2 teaspoon salt  
1/2 teaspoon ginger, minced  
1 1/2 teaspoon cornstarch  
1 teaspoon sesame oil*

### *Sauce*

*1 tablespoon chicken broth  
3 tablespoons water  
1/2 teaspoon corn starch  
3 tablespoons oyster sauce*

*2-3 pounds of shrimp  
2 cups peapods  
1/2 cup oil  
1 clove garlic, chopped*

Mix marinade together and add shrimp. Set aside. Mix together sauce and set aside. Add oil to hot pan. Add garlic and shrimp. Stir until pink, drain and set aside. Add pea pods to hot oil. Cook until done and add sauce and shrimp. Stir until all is combined.



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