

# Vietnamese Caramelized Shrimp (Tom Rim)

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Serves 4-5

## INGREDIENTS

- 2 lbs shrimp (size 91+)
- 1 teaspoon salt for cleaning
- 3 tablespoons fish sauce
- 1 tablespoon chicken or mushroom stock powder
- 1-½ tablespoons granulated sugar
- 1/2 teaspoon MSG (optional)
- 1/4 teaspoon black pepper
- 5 garlic cloves (mince)
- 1 large shallot (mince)
- 2 tablespoons vegetable oil or annatto oil
- 1 green onion (optional; slice into 1-inch segments)

## INSTRUCTIONS

1. Devein the shrimp with a toothpick. Insert toothpick underneath vein (in-between shrimp shell) and gently lift vein out of the shrimp.
2. Clean the shrimp by adding shrimp and salt in a medium-size bowl. Massage salt into the shrimp then rinse and drain dry. This cleans and gets rid of any fishy smell.
3. Marinate the shrimp with fish sauce, stock powder sugar, MSG, black pepper, half of garlic and half of shallot for at least 30 minutes.
4. In a large skillet, heat the vegetable oil on medium high. Add remaining garlic and shallot. Sauté until fragrant (15-20 seconds). Add shrimp and all its marinade. Stir shrimp to cover them in the aromatics. Cover and cook on low simmer for 2-3 minutes. Then uncover and continue to cook until liquid is mostly cooked off.
5. Garnish with sliced green onions and a dash of black pepper. Serve with steamed rice.