

# Vietnamese Caramelized Sweet & Savory Baby Shrimp (Tep Rim / Tep Ram)

Serves 3-5

## INGREDIENTS

- 1 lb baby shrimp (size 70-90)
- 1-1/2 teaspoons sugar
- 1/4 teaspoon ground black pepper
- 2 teaspoons fish sauce
- 1 teaspoon chicken bouillon powder
- 2 tablespoons annatto oil or vegetable oil
- 3 cloves garlic (peel and mince)
- 1 shallot (peel and mince)
- 2 green onions/scallions (separate whites and greens)

## INSTRUCTIONS

1. Marinate baby shrimp with sugar, ground black pepper, fish sauce and chicken bouillon powder for 15 minutes.
2. In a large skillet, heat annatto or vegetable oil on medium high. Add garlic, shallot and whites of green onions. Saute until fragrant (20 seconds).
3. Add marinated shrimp. Cook for 5 to 7, stirring frequently.
4. Garnish with green part of remaining green onions/scallions and a sprinkle of black pepper. Serve with steamed rice.