

## **Warm Slaw with Shrimp**

Courtesy of Carole's Creations

Prep Time: 20 minutes

Cooking Time: 20 minutes

Serves: 2-3

**CChints:** Watch your supermarket sale flyers and buy shrimp when it's on sale. You might be able to purchase them in 2 pound bags still frozen. Then you can take out what you want for recipes just like this one. Place frozen shrimp in a sealable plastic bag or bowl of cold water. Let stand in the water for 20 minutes or until thawed.



12 – 15 large shrimp, peeled and deveined  
6 – 8 slices of bacon plus drippings  
1 stalk of celery, diced  
1/4 cup red onion, diced  
1 pound bag coleslaw mix with carrots (about 7 cups)  
1 teaspoon ground ginger, fresh or paste from a jar  
1 cup peas or Sugar Snap peas, thawed  
1 teaspoon low sodium Soy sauce  
1 tablespoon Rice Wine vinegar  
1 tablespoon Red Wine vinegar  
Salt and pepper to taste

In a large skillet, over medium heat, cook the bacon and drain it on paper towels. Pour the pan dripped into a heat-safe container like a glass measuring pitcher. While bacon is cooking peel, devein, rinse and pat dry the shrimp and set in a separate bowl. You can also use this time to prepare the celery and onion.

In the same large skillet, add 1 tablespoon of the bacon drippings and heat over medium. When the pan is hot, add the shrimp and cook on both sides for a total of about 5 minutes or until they have just turned pink and begin to curl. Be careful not to overcook. Remove the shrimp and set aside while you finish the recipe.

Add the celery and onions to the pan and cook for 5 minutes, stirring occasionally. Add 1 more tablespoon bacon dripping to the pan and stir in the ginger. Then gradually add in the bag of slaw mix. This will look like a lot but it will cook down. Stir occasionally for 2-3 minutes and then add the peas. Cook for another 3 minutes or until slaw is wilted. Stir in soy sauce and both vinegars, season with salt and pepper. Return the shrimp to the pan and remove the pan from the heat.

Divide the slaw mixture on the plates and top with crumbled bacon.

Note: If you have any bacon dripped left, put them into a sealable bowl or jar and place in the refrigerator. Use to fry eggs in which will give the eggs a yummy bacon flavor. The drippings are used often as seasoning for southern style vegetables like the Green beans and New Potato recipe on this website.