

# SHRIMP DIPPING SAUCE

F EASY

Last Modified: 01/18/2015

PREP: 3 Min  
COOK: 10 Min  
STOVETOP

SAUCE

**MAKES 4 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
1	Small	Yellow Onion	Minced
2	Tbsp	Vegetable Oil	
1	Tsp	Curry Powder	
1 1/2	Tbsp	Dry Sherry (Christian Brothers)	
1	Tbsp	Satay Sauce (Lee Kum Kee)	
2	Tsp	Soy Sauce (Lee Kum Kee)	
1	Tsp	Granulated Sugar	
1/4	Cup	Heavy Cream	

## PREPARATION

<b>FACTOID</b>	This is a "traditional" Asian Sauce, served mostly in the US with Crab Stuffed Shrimp, but nicely accompanies just about any Seafood.
<b>TOOLS</b>	1) Small Saucepan and Lid
<b>PREP</b>	None.
<b>1</b>	In a small saucepan over medium heat, add in the Vegetable Oil and heat it until shimmering. Add in the Onion and stir until tender, about 3 minutes. Add in the Curry Powder and cook until fragrant, about 1 minute. Stir in the Sherry, Satay Sauce, Soy Sauce and Sugar. Stir for an additional 2 minutes. Add in the Cream and bring it to a boil. Lower the heat to a simmer and simmer for 2 minutes, stirring occasionally. Remove from the heat, cover to keep warm.
<b>SERVE</b>	Serve on the side while hot.