



SWEET PUNGENT SHRIMPS

- 1 Pound Cooked Shrimps, Shelled and Deveined
- 1/4 Cup Brown Sugar
- 2 Tablespoons Cornstarch
- 1/2 Teaspoon Salt
- 1/4 Cup Vinegar
- 1 Tablespoon Soy Sauce
- 1 Can Pineapple Chunks and Juice
- 1 Green Pepper, Cut Into Thin Strips
- 2 Onions, Sliced Into Rings

DIRECTIONS

1. Mix brown sugar with cornstarch and salt in a heavy saucepan.
2. Stir in vinegar, soy sauce, pineapple juice and cook to a smooth sauce, stirring constantly.
3. Add green pepper, onions and pineapple chunks.
4. Cook 2 to 3 minutes.
5. Remove from heat and add shrimps.
6. Let stand 10 minutes.
7. Bring to the boiling point just before serving over hot rice or chow mien noodles.