

# Hawaiian Shrimp

[German Lam of Glam Foods](#)

From the Yale Appliance + Lighting Chef Series

**Pacific Rim "Hawaiian" Shrimp with Pineapple & English Cucumber**, Served with Japanese Rice with Lemongrass, Cinnamon, Vanilla and Coconut Milk

**Ingredients**

- 1 lb 16/20 Frozen Shrimp, Peeled & Devine
- 1/2 cup Ketchup
- 1/2 cup Rice Cooking Seasoning
- 1/4 cup Ginger Slices
- 4 Peeled Garlic Cloves Slice Thin
- 2 cups Pineapple Small Dice
- 1 English Cucumber Small Dice or Use Japanese Slicer for Julienne
- 1/4 bunch Cilantro (Washed, Rough Chopped)
- 1 bunch Scallion (Slice Thin, Rinse with Cold Water for 1 minute)
- 20 Thai Basil Leaves ( Julienne Thin)
- 1/4 cup Grape seed Oil

**Method**

1. Coat pan with Grape seed oil, add garlic, ginger, and cook until garlic is light brown. Add ketchup, rice cooking seasoning, and bring to boil.