Shrimp and Broccoli Stir Fry

1 pound peeled shrimp

1 teaspoon sugar

1/2 teaspoon salt

1/3 cup + 2 Tablespoons sherry

2 Tablespoons oyster sauce

1 Tablespoon soy sauce

1 Tablespoon Asian chili - garlic sauce

1 teaspoon sherry vinegar

2 teaspoons cornstarch

2 Tablespoons vegetable oil

1 pound broccoli florets

1 Tablespoon fresh ginger, grated

2 cloves garlic, minced

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Combine shrimp, sugar and salt. Let stand at room temperature for 30 minutes.

Whisk together 1/3 c. sherry, oyster sauce, soy, chili-garlic and vinegar.

Whisk together 2 T. sherry and cornstarch.

Heat 1 T. oil in skillet. Add broccoli and 2 T. sherry sauce.

Cover and cook 4 minutes.

Uncover and cook 2-3 minutes longer. Transfer to a bowl.

Add 1 T. oil, ginger and garlic. Cook 1 minute.

Add sherry sauce and shrimp. Bring to a simmer.

Reduce heat, cover and cook until shrimp are cooked through.

Stir in cornstarch mixture.

Increase heat to high and cook 1 minute until thickened.

Return broccoli to skillet and toss to coat.