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DJ CHEF' S ORANGE-GINGER GLAZED SHRIMP

Ingredients:

6 Shrimp, peeled & devined
1 Tablespoon canola oil
1 cup Orange Marmalade
2oz of Village Tea Company Duo Oolong Ginger-Orange Ginseng Tea
(steeped amount)
2 teaspoon of Cayenne Pepper
2 shots of Orange Liqueur
½ cup julienned Water chestnuts
¼ cup Chopped Chives
Salt & Pepper to Taste

Procedure:

Heat a sauté pan on medium flame. Add canola oil. Sauté shrimp until cooked though. Add the tea, reduce for 1 minute. Add the Marmalade, Cayenne & Liqueur and cook down to a nice consistency. Add water chestnuts & chive. Salt & pepper to taste.

Presentation:

Serve in cabbage cup (leaf) and make the shrimp spill out onto the plate. Garnish with diced red peppers & mandarin oranges.