



Sweet-Sour Shrimp

SERVINGS: 2

Ingredients:

21 ounces cherry pie filling
3 tablespoons cider vinegar
3 tablespoons brown sugar
1 teaspoon ground ginger

1 green bell pepper, (seeded, cut in strip)
18 oz. can sliced water chestnuts, drained
1 pound peeled cooked medium shrimp
hot cooked rice



Directions:

Drain shrimp well. In a 2-quart microwave-safe bowl, combine cherry pie filling, vinegar, brown sugar and ginger.

Mix well. Stir in green pepper, water chestnuts and shrimp. Mix just to combine. Cover bowl with waxed paper.

Microwave on HIGH (100% power) 4 to 5 minutes (stirring 2 or 3 times), or until hot.

Serve over rice.