

GOAN PRAWN CURRY - INDIAN

Prep: 15 mins - Cook: 25 mins - Serves 6

HOT TIP!

This is a GREAT time to make a homemade seafood broth!



For the Curry

- ½ lb of peeled and deveined shrimp with tails on
- 2 tablespoons of turmeric powder
- 1 tablespoon of white wine vinegar
- 1 tablespoon of coconut oil
- 1 medium onion, finely chopped
- 1 medium tomato, finely chopped
- 4 cloves of garlic, minced then ground to a paste
- 1 1-inch piece of ginger, minced then ground to a paste
- ¾ cup coconut milk
- ¼ cup of hot water
- 1 table tamarind paste
- 2 green chilis, halved lengthwise down the middle (but not deseeded)
- 1 teaspoon brown sugar

Powdered spice mixture

- 1 tablespoon coriander seeds
- 1 tablespoon kashmiri chili powder (or regular red chili powder suffices here too)
- 1 teaspoon cumin seeds
- 1 teaspoon black peppercorns



Stage 1 - Pre-Marinate Shrimp

- 1) Mix the prawns with turmeric, vinegar, and salt and set aside for ~15 minutes. Be very not to let them marinate for much longer, though, because the vinegar's acidity dry them out and make them tough.

Stage 2 - Prepare Tamarind Paste

- 1) If you are using tamarind paste from a block (we were), add the paste to a small bowl and add hot water. Let it steep for 10 minutes, stirring occasionally to soften it into more of a paste texture. Remove any seeds or stems as you might find them.



Stage 3- Prepare Spice Mixture

- 1) Grind the cumin seeds, peppercorns, coriander seeds and chili powder in either a mortar and pestle or using a coffee grinder. Break down into as fine a powder as possible.

Stage 4 - Make Your Curry

- 1) Heat the coconut oil in a deep sauté pan and add the onions. Fry for 5-7 mins on medium-high heat until the onions start to brown.
- 2) Throw in the chopped tomato and fry for an additional 3-4 mins.
- 3) As the tomatoes begin to soften and grow a more transparent red, add the garlic and ginger paste and fry for another 2-3 minutes.
- 4) Add the powdered spices and mix it all together. Fry for 2 minutes and add the coconut milk, water and tamarind paste.
- 5) Stir it all together, add the green chilis and sugar, and bring the liquid to a gentle simmer for 2-3 minutes.
- 6) Add the marinated prawns, coating them in the spiced sauce while stirring, until they turn pink, for no more than 4 minutes.



Enjoy!