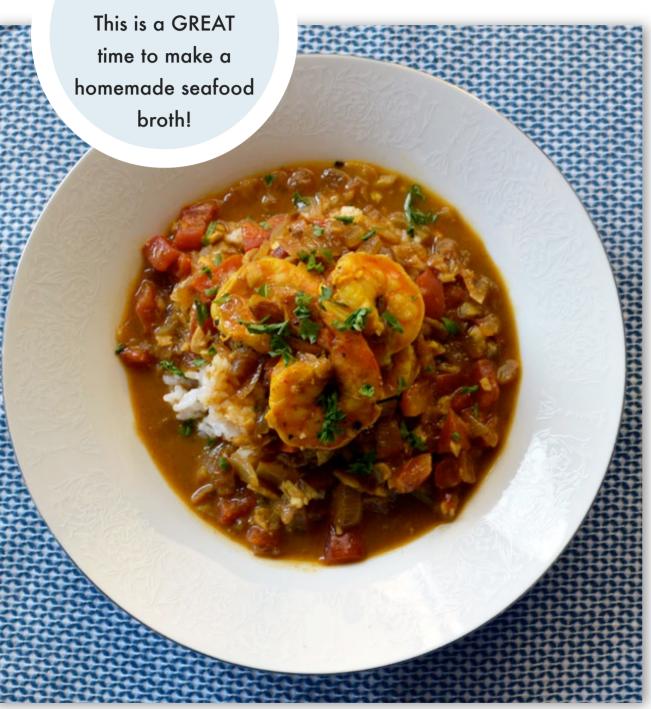
HOT TIP!



GOAN PRAWN CURRY - INDIAN

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

For the Curry

1/2 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

34 cup coconut milk

1/4 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.