

Shrimp Curry Recipe

Ingredients:

- 1 lb. shrimps 31/40 size (means you get 31 to 40 shrimps in a lb.)
- 1 cup diced tomatoes (You can use tomato sauce)
- 1 cup coconut milk
- 1/2 cup tamarind sauce
- 1 tea spoon salt (or salt to your taste)
- 1 medium onion (chopped)
- 1 cup sliced mushroom
- 1 cup sliced red bell peppers
- 2 table spoons light soya sauce
- 1 table spoon coriander paste
- 1/2 cup corn oil (you can use any other oil you normally use)
- 1 quarter cup of chopped mint
- 3 cloves of garlic
- 1 table spoon of fresh ginger
- 1 tea spoon of ground cumin seeds
- 1 tea spoon of ground coriander seeds
- 1 tea spoon of paprika (you can use red chili powder to make the curry spicy)
- 1 table spoon unsweetened shredded coconut.

Method:

Peel the shrimps and marinate in light soya sauce for a minimum of 1 hour.

Put diced tomatoes, coconut milk, tamarind sauce, garlic, coriander paste and ginger in a blender and mix it for about a minute. This will give you a wet mix of ingredients.

Now take a pan and put oil in it. Heat it on high temperature. Once the oil is hot put chopped onion in the pan and keep stirring till it becomes brown. Put the wet

mix that we prepared earlier in the pan. Cook it on high heat for about one minute and then turn the temperature to medium low heat. Add red peppers, mushrooms, salt, ground cumin, ground coriander, paprika and shredded coconut in the sauce. Stir it all together and let it simmer for about 5 minutes. Then put the shrimps in the pan, blend it well with the sauce and turn the temperature to low heat. Cover the pan and let it steam for about 6-7 minutes. This way the shrimps are cooked soft and juicy.

The shrimp curry is now ready. Let it cool down a little before you start eating. Eat it with rice and add fresh mint as the garnish. This adds to the taste of the curry and also helps in digestion.

Enjoy.