

Shrimp Masala Recipe

Ingredients:

1. 1 lb. shrimps 31/40 size (means you get 31-40 shrimps in a lb.)
2. 1 cup shredded horse radish
3. 1 cup coconut milk
4. 2-3 blanched tomatoes pureed
5. 2 table spoons tamarind sauce
6. 1 table spoon coriander paste
7. 3 cloves sliced garlic
8. 1 table spoon lemon juice
9. 1/2 tea spoon salt or to taste
10. 1/2 tea spoon black pepper
11. 1 tea spoon ground cumin
12. 1 tea spoon ground coriander
13. 1 table spoon Kashmiri chili
14. 1 table spoon hot mustard
15. 3 scallions
16. 1/2 cup oil
17. 1/2 tea spoon dried mint

Method:

Peel shrimps and marinate with sprinkle of salt, black pepper and 1 table spoon of lemon juice for minimum 1 hour.

Take 2-3 blanched tomatoes with some juice and grind it and use equivalent to one cup of puree.

Take horse radish and shred it. Use about one cup in the curry.

Cut 3 scallions in small pieces.

Now take a pan (or pot) and put oil in it. Let it heat up on high heat. When the oil is hot put shredded horse radish in it. Cook it for about 2 minutes. At this point add sliced garlic in it and stir it about a minute till you smell the garlic roasting. Keep stirring it and then put tomato puree in it. Let the juice reduce a little. Then put coconut milk in it and let the juice reduce some more.

The masala is still cooking on high heat. Add to it tamarind sauce, hot mustard, coriander paste and half of chopped scallions. Reduce heat to medium at this point. Mix everything well.

Now add salt, black pepper, ground cumin, ground coriander, Kashmiri chili, and dry mint. Mix it well.

The masala should be quite thickened but still have some juice in it. Now add the shrimps, blend the mix well with the shrimps and reduce the heat to low. Cover the pan with the lid and let it cook on low heat for 10 minutes.

Take the lid off the pan after 10 minutes and stir the shrimp with the mix. It should have nice thick masala sauce. Now the shrimp is ready to eat. Take some scallions from the remaining scallions and use to garnish the dish with it. Whatever scallions remain put it in the shrimp masala. This will give some crunch in the dish.

Eat it with plain white rice, naan, roti or any other way you may choose to eat.

Enjoy.

Chef Pops