

KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

Prawn Curry

By Niru Ramachandran

Ingredients

- 1 lb medium-sized raw prawns (shelled, cleaned)*
- 1 tbsp ghee or butter
- 1 medium red or yellow onion, sliced
- 1 tsp turmeric powder
- 2 tbsp garam masala (now available in spice sections of major supermarkets)
- 1 tsp ground red pepper, or less if sensitive to spicy heat
- 2 large ripe tomatoes, skinned and chopped (or 1 can of petite diced tomatoes)
- 1 cup water (omit if using canned tomatoes)
- 2 tsp lime or lemon juice
- 1/2 tsp salt (or to taste)
- Cilantro for garnish, optional

Directions

1. Prep prawns, set aside. Heat ghee and gently fry sliced onion until soft and starting to turn golden.
2. Mix the turmeric, garam masala and ground red pepper to a stiff paste with a little cold water, and add to onions. Fry, stirring frequently, for 2-3 minutes.
3. Add tomato and cook until it becomes soft and pulpy. Add water and simmer, uncovered, for 10 minutes.
4. Put in the prawns, lime juice and salt and simmer uncovered until the prawns are tender. This should take 8-10 minutes.
5. Sprinkle with chopped cilantro if using, and serve with rice or naan or hunks of bread, to mop up the gravy.

Niru's Notes

- *I favor Trader Joe's (21-30) frozen, shelled, tail-on prawns (I pinch off the tails before cooking).
- To bulk up the dish, before the prawns, I throw in frozen baby okra and/or fresh eggplant, chopped into 3/4" dice. Simmer until vegetables are tender (8-10 minutes) and then add the prawns.
- **Optional:** Stir in coconut milk to taste before the prawns and veggies.
- **Best Practice:** Follow recipe through 3) above, then cool and leave in the fridge overnight to allow flavors to fully develop. When ready to serve, bring to a gentle simmer and resume the recipe.

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