

CRAB CURRY

(Ivan Rosario)

Ingredients

8 crabs (blue or black)
3 red kashmiri chillies ground in vinegar
1 tbsp ginger paste
1 tbsp garlic paste
1 tbsp garam masala powder
1 tbsp coriander powder
1 tbsp cumin powder
1 tbsp red chilli powder
3 onions
3 tomatoes

Method:

- ❖ Frozen crabs are easily available at all Chinese & Sri-lankan stores.
- ❖ Blend the onions and tomatoes together in a blender to a paste form.
- ❖ Put some oil in a pot and fry the blended onion and tomatoes.
- ❖ When translucent add ginger / garlic and fry well
- ❖ Add the ground Kashmiri chillies and the remaining spices. (Kashmiri chilli paste to be put according to the hotness required - the same can also be refrigerated)
- ❖ When the masala is nicely fried and the oil separates; add the crabs and fry well.
- ❖ Add water as required for gravy.
- ❖ Cook on low flame.