

PRAWN BALCHAO

(Sr. Berna)

Ingredients

1kg prawns
2 large onions (chopped fine)
1 pod garlic
2" ginger
2 cups oil (sunflower)
3 ¼ bottle vinegar
6 large chillies

Masala

4 tsp chilli powder
1 tsp pepper
2 tsp paprika
½ tsp garlic powder
1 tsp cumin
1 tsp turmeric
1 tsp mustard
½ tsp ginger

Method:

- ❖ Clean shrimps, squeeze water. Cook prawns until water dries. Mince.
- ❖ Mix masala in bowl of vinegar.
- ❖ Put 2 cups oil in pan and sauté onions.
- ❖ Add garlic and ginger. Add masala paste and roast for a while.
- ❖ Add shrimp and fry for about 5 minutes.
- ❖ Add vinegar to taste, salt and ½ tsp of sugar.
- ❖ Simmer on low heat for half an hour or so.
- ❖ Lastly, throw in large green chillies.