

## PRAWN CURRY FRIED - PATIA

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### **Ingredients**

1 lb prawns (shrimp)  
5 - 6 large onions - sliced (onions should be double the quantity of the prawns)  
4 cloves garlic  
½ tsp cumin powder  
¼ tsp coriander  
½ tsp turmeric powder  
½ tsp mixed spice  
1 tsp chilli powder or 4 red chillies ground  
6 tbsps corn oil  
1 tsp salt  
3 tomatoes - chopped  
1 tbsp tamarind juice  
3 green chillies  
1 tsp brown sugar  
Few coriander leaves

### **Method:**

- ❖ Heat oil - fry the onions light brown
- ❖ Add the masala, salt, turmeric and coriander and fry well.
- ❖ Add tomatoes, coriander leaves and garlic
- ❖ After the masala is well cooked, add the prawns and a little water.
- ❖ Then add the tamarind juice and brown sugar and let it simmer a while.