

PRAWN MASALA

(Sheila Noronha)

Ingredients

1 lb prawns (shrimp)
1 tbsps chilli powder
1 tsp pepper (heaped)
2 tsps cumin
1 tsp ginger (heaped)
1 tsp garlic (heaped)
1 tbsp tamarind
1 tsp salt
1 ½ sugar
1 tbsp ketchup
3 large onions

Method:

- ❖ Cut onions lengthwise. Fry in hot oil until soft and transparent.
- ❖ Add masalas and fry for a while.
- ❖ Add prawns and cook for a few minutes
- ❖ Lastly add sugar, ketchup and salt