Ingredients

Quantity:	Measure:	Ingredients:	D
12	Medium	Prawns	Shelled
1	Teacup	Rava/Soji/"Semolina"	
3	Teaspoon	Lime Juice	
1/2	Teaspoon	Turmeric Powder	
3	Teaspoon	Tamarind Juice	Soak tamarind a
5	Medium	Chillies Red Bedki (short variety)	Round button ty
2/3	Teaspoon	Chilly Powder, Red	
6-7	Nos	Curry Leaves	
1/4	Teaspoon	Salt	
5	Teaspoon	Cooking Oil	

Method

1. Make marinade by mixing lime-juice, red chilli powder, salt, turmeric powder and tamarind water together. Immerse prawns in it and keep aside for 5 minutes.
2. Coat marinated prawns with sooji and keep aside for another 3 minutes.
3. Heat oil and put red button chillies in it. After 1 minute add curry leaves, turmeric powder, red chilli powder and salt to taste to it the tadka is ready.
4. Add any coconut chutney to it. Take off fire and keep aside to serve with karwari prawns.
5. Heat oil in pan and shallow fry the prawns.
6. Serve hot with coconut chutney.