



Ingredients

Quantity	Measure	Ingredients	Description
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Method

Shell the prawns, and devein the same.

Make a paste of 3 tablespoon Red chilly powder, 1/2 teaspoon turmeric powder and 1 teaspoon ginger paste. Add salt to taste and blend this paste in two tablespoon of vinegar. You may also blend some rice flour with the paste, to make the marinade.

Use this paste to marinade the prawns and keep them in the refrigerator overnight.

Next morning take out the prawns from the refrigerator and allow them to reach roomtemperature.

Fry, the prawns in a flat frying pan, with some cooking oil, and when they have turned crisp, take them and place them on a plate lined with a clean kitchen towel.

Take 2 large onions, and peel the outer cover, and make onion rings, and keep on a plate and sprinkle a little salt, and let the water ooze out, and after some time, drain out the water. Put a few drops of vinegar on the onion rings, and then over lay them on the fried prawns.

Similarly, you may make tomato slices of one tomato and lay them over the prawns. You could also fry some french fries of potatoes to accompany the prawns.and also some slit green chillies. If needed, you can sprinkle salt, and a few drops of vinegar on the dish.