

### Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Tablespoon	Turmeric Powder	For appl
1	Kilogram	Prawns	dry or 2 kg fresh
1/4	Liter	Sweet Oil	Gingely Oil
1/2	Bottle	Vinegar	Kalvert
250	Grammes	Ginger	Grind
250	Grammes	Chillies Kashmir	Grind
250	Grammes	Garlic	Grind
2	Kilogram	Tomatoes	Chop and add
1/2	Kilogram	Sugar	or jaggery

### Method

Dry prawns should be soaked in water for one hour. Then apply turmeric powder and fry in sweet oil. If prawns are fresh, clean, and shell the prawns, devein the prawns and apply turmeric powder and fry.

Grind masala in vinegar. Fry masala in oil, left over from frying the prawns. Add tomatoes cut in bits, jaggery and fried prawns and cook on slow fire for about an hour stirring all the time. Cool and then bottle.