

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	200	Grammes	Prawns	Clean, d
1		Tablespoon	Vinegar	Grind
4		Medium	Chillies Red Dry	Roast and grind
1		Teaspoon	Coriander/Dhania	Roast and grind
1/2		Teaspoon	Mustard Seed	Roast and grind
4		Nos	Cloves (spice)	Roast and grind
2		Bits	Cinnamon	Roast and grind
1		Inch	Ginger	Grind
4		Flakes/Seeds/Cloves	Garlic	Grind
3		Medium	Onions	Peel, and mince
1/2		Teacup	Cooking Oil	For frying
2		Medium	Tomatoes	Cut in cubtes
		As Required	Sugar	to taste
		As Required	Salt	to tastge

Method

* Put the prawns in a large bowl and sprinkle salt on them. Keep aside.

* Roast the dry red chillies, cumin seeds, mustard seeds, cloves and cinnamon till they begin to release their aroma. Take off from the fire and cool.

* Grind the ginger, garlic and roasted spices into a smooth paste using the vinegar.

* Heat the oil on a medium flame in a wok-style pan

- * Add the prawns and stir fry till opaque. Remove from the pan and keep aside.
- * In the same pan, fry the onions till light brown. Add the tomato and fry till soft.
- * Now add the spice-vinegar paste, sugar and salt to taste and fry till the oil begins to

separate from the masala.

- * Add the prawns to this masala, mix well and cook for 2-3 minutes.
- * Serve with piping hot, plain boiled rice.