

Dried Prawn Chutney

Written by Our Family

Ingredients

Quantity	Measure	Ingredients
2	Nos	Chillies, Green
4	Nos	Chillies, Red Dry
1	Nos	Coconut
3	Tablespoon	Cooking Oil
100	Grammes	Dried Prawns
1	units	Ginger
1	Teaspoon	Jeera/Cumin Seeds
2	Medium	Onions
0	Little	Salt
0	Little	Tamarind
1	units	Turmeric/Haldi

Method:

Pick and clean the prawns or shrimps and wash. Dry shrimps are galled 'Galmbi' in Konkani. In Marathi they call it 'Kolimbi'. Grind the masala. Prepare the sliced masala. Remember to remove fibers and seeds from the tamarind. Fry the sliced masala of green chillies, ginger and one onion, in cooking oil, and then add the prawns and fry. Stir continuously and brown them. Then add the ground masala, and its water, and the other ingredients, and cook for sometime. Add salt to taste. Cook till onions are soft. Stir frequently. When done, add the scraped coconut. Stir and simmer for five minutes.