

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1/2	Kilogram	Prawns	fresh, cleaned
250		Grams	Onions	small baby ones
2-3		Teaspoon	Chilly Powder, Red	For pungency
1/2		Teaspoon	Turmeric Powder	For color
1/2		Teaspoon	Garam-Masala	For pungency
250		Grams	Potatoes	peeled and cubed
1/2		Nos.	Coconut scraped (fresh)	Take juice for cooking
1/2		Teacup	Coconut Oil	For frying
		As Required	Salt	to taste
		As Required	Vinegar	to taste
3		Medium	Chillies Green	slit for flavor

Method

Clean and devein the prawns (can also use with the shell on removing its hairy feet underneath, this gives more flavour and helps to keep the juices intact)

Heat oil in a pan and add the crushed baby onions and chilly powder and the other masala powders and stir fry till the onions absorb the masala and are cooked but not burnt. Add the cubed potatoes and stir-fry. Add a little water to half cook the potatoes. Taste and add salt and vinegar to taste. Add the coconut juice and prawns and keep stirring gently till the prawns absorb the gravy and the prawns and other ingredients are cooked through. Add slit green chillies to the boiling curry.

Allow to cool, as the gravy is absorbed well.

