

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Kilogram	Fish, general	or Prawns
5	Large	Chillies Red Dry	Ground Masala
3	Medium	Chillies Green	Ground Masala
3	Medium	Onions	Ground Masala
1/2	Inch	Ginger (Adhrak)	Ground Masala
6	Flakes/Cloves	Garlic (Lason, Losun)	Ground Masala
1	Ball	Tamarind	Ground Masala
3	Whole	Pepper Corns	Ground Masala
4	Nos.	Cloves (Lavang)	Ground Masala
4	Sticks	Cinnamon (Dalchini)	small size - Ground Masala
1	Teaspoon	Turmeric Powder	Ground Masala
1	Maund	Onion	Sliced and fried
	As Required	Cooking Oil	For frying
2	Teaspoon	Vinegar	for taste
2	Teaspoon	Salt	for taste
1	Teaspoon	Sugar, White	for taste

Method

Grind all the above to a paste.

Cut one onion, fry in oil/butter then add above ground masala and fry till the aroma emits, add

masala water (washings from the grinder), add 2 teaspoon vinegar, 2 teaspoon salt, 1 teaspoon sugar. Bring to a boil. Add fish or shrimps and give only one second boil.