

Jhinga Malai

(Prawn Curry)

¼ cup oil
2 pounds prawns
½ t salt
¼ t turmeric
½ t minced ginger root
½ t ground cardamon
2 small cinamon sticks
2 green chilies seeded and halved
1 medium onion finely minced
3 cloves garlic
pinch of saffron threads soaked in hot water
½ cup blanched ground almonds
½ t salt ½ t sugar
3 t raisins
1 ½ cups coconut milk

Heat a large pan and add oil Fry shrimp with salt, turmeric, ginger root until just cooked. Remove from pan and set aside. Add cardamon, cinnamon, chiles, onion and garlic to oil remaining in the pan and fry for 2 minutes. Add saffron with it's water ground almonds, salt ,sugar, raisins and cocconut milk. Cover and cook on low for 5 to 10 minutes. At this point you can either blend it smooth in the blender the sauce or keep it un-blended. Add the prawns and garnish with chopped corriander leaves and slivered almonds.