Spicy Indian Shrimp Patia
Serves 3-4

Ingredients

- 1 lb. shrimp, shelled and deveined
- 1 Tbs. tamarind concentrate, + ½ cup of water
- 5 green chiles, seeded and chopped
- 3 plump cloves garlic
- ½ tsp. cumin seeds
- ¼ cup vegetable oil
- 2 large onions, finely chopped
- ½ tsp. cumin powder
- ¾ tsp. coriander powder
- ¾ tsp. cayenne powder
- 1 tsp. garam masala powder
- ½ tsp turmeric powder
- 2 medium tomatoes, finely chopped
- 1 tsp. light brown sugar
- 10 curry leaves
- ¼ cup chopped cilantro

Directions

1. In a spice grinder or food processor, grind the cumin seeds, green chiles and garlic to a paste. You may need to add a teaspoon of water to help it blend.

2. Heat ¼ cup of oil in a deep, preferably non-stick, skillet over high heat. When hot, add the chopped onions and fry them, stirring frequently, till caramelized and brown. Towards the end of the cooking process, you will need to stir them constantly. Add the chile-garlic paste and fry for two minutes, stirring well.

3. Add the cumin, coriander, cayenne, turmeric and garam masala. Stir constantly for one minute. Add the chopped tomatoes and fry for 4-5 minutes, stirring from time to time.

4. Add the tamarind and water, the brown sugar, curry leaves, and cilantro, along with 1 ½ tsp. salt. Simmer for 5 minutes. Now add the shrimp and cook till just done. The gravy will be thick and cling to the shrimp. If it is too thick for your liking, you can add a bit more water. Serve the curry with rice.

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Alyssa Salwen | Web www.CulinaryCraftwork.com | Email Alyssa@CulinaryCraftwork.com | Cell (408) 429-0999 | Office (408) 372-2074