

## **Assam Prawns Recipe**

**(Nyonya Sour Prawns Recipe)**

**Ingredients:** Serves 3-4

500 g (1 lb) large prawns (shrimps), center part of shell, feelers and legs removed  
3 tablespoons thick tamarind juice, extracted from 100 g (3½ oz tamarind pulp and  
3 tablespoons water  
1½ teaspoons thick soy sauce  
1 tablespoon light soy sauce  
½ teaspoons salt  
2 tablespoons sugar  
500 ml (16 fl oz) cooking oil

**Garnish:**

1 scallion, cut into thin strips of 5-cm (2-inch) length  
1 red chili, cut into thin strips

**Method:**

Marinate the prawns (shrimps) in tamarind juice, soy sauce, salt and sugar for 4 hours in the refrigerator. Heat the cooking oil and deep-fry the prawns (shrimps) until cooked. Garnish with scallions and red chili before serving.

**Note:** Prawns (shrimps) can be pan-fried with 60 ml (2 fl oz) cooking oil if desired. Fry the prawns (shrimps) for 3 minutes, then pour in the marinade and cook until the sauce thickens. Likewise, Spanish mackerel can be cooked this way, but do not add the marinade. omit sugar in the marinade.