

Dry-Fried Shrimps Recipe

(Isso Thel Dhala - Sri Lankan Recipe)

Ingredients: Serves 6

1 kg raw medium shrimps
3 tablespoons oil
2 large onions, finely chopped
2 cloves garlic, finely chopped
2 teaspoons salt
½ teaspoon chili powder, or to taste
2 teaspoons paprika
a pinch of ground turmeric
2 teaspoons pounded Maldive fish or dried shrimp powder
½ cup water
1 teaspoon sugar
1 tablespoon tomato paste or sauce

Method:

Shell and de-vein shrimps. Heat oil in a heavy frying pan and cook onions and garlic over low heat until soft and golden brown. When oil begins to appear around edges add chili powder, salt, paprika and turmeric and fry for 1 minute, then add Maldive fish and shrimps, stir and fry for 3 minutes. Add water, cover and simmer for 5 minutes. Stir in sugar and tomato paste and cook uncovered for a few minutes longer until gravy is dark reddish brown, thick and dry enough to coat the shrimps. Serve with rice. As an appetizer these devilled shrimps are delicious on small squares of fried or toasted bread.

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