

Fried Spicy Shrimps Recipe

Ingredients:

12 medium-large shrimps, feelers and legs trimmed
1 teaspoon salt
½ teaspoon sugar
2 tablespoons cooking oil
½ teaspoon ground turmeric
3 onions, peeled and sliced
2 rounded (heaped) teaspoons tamarind pulp, mixed with 65 ml water and strained
½ teaspoon salt
1 red chili, seeded and sliced

Ingredients to be ground:

30 bird's eye chilies (small very spicy chilies)
2.5-cm knob turmeric, peeled
3 cloves garlic, peeled

Method:

Season shrimps with 1 teaspoon salt and sugar. Leave for 15 minutes. Heat oil in a kuali or wok. Fry ground ingredients and ground turmeric for 1 minute. Add onions and fry until transparent and fragrant, then add tamarind juice and bring to the boil. Add shrimps and stir-fry for 2 minutes, then cover kuali or wok and allow to cook for 3 minutes. Uncover to add salt and lastly chili slices. Serve hot with rice.

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