

Fried Tamarind Prawns (Shrimps) Recipe

Ingredients:

600 g large prawns (shrimps)
2 rounded heaped tablespoons tamarind pulp, mixed with 4 tablespoons water and strained
1 teaspoon salt
½ teaspoon ground white pepper
1 tablespoon sugar
½ teaspoon fish sauce
250 ml cooking oil
1 cucumber, sliced

Method:

Trim off eye portions and legs of prawns, but leave unpeeled. In a mixing bowl, combine thick tamarind juice, salt, pepper, sugar and fish sauce. Mix in prawns and leave for 15 minutes. Heat oil in a kualu or wok until hot. Fry prawns over moderate heat for 3-5 minutes or until prawns are cooked. Arrange prawns on a serving dish garnished with cucumber slices. This dish is also good served with "Nasi Lemak" or fragrant coconut rice.

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