

Goan Crab Curry Recipe

(Indian Recipes)

Ingredients:

2 medium crabs (preferably raw), each about 500 g
50 g tamarind pulp
2 teaspoons ginger-garlic paste
1½ teaspoons red chili powder
1 teaspoon ground cumin
½ teaspoon ground coriander
3 tablespoons vegetable oil
150 g onions, thinly sliced
½ teaspoon salt, or to taste
100 ml coconut milk

Garnish:

chopped coriander (cilantro) leaves
crushed pepper

Method:

Cut each crab into 4 or 5 pieces (unless your fishmonger has done so for you). Make sure the small stomach sac behind the mouth and the inedible grey feathery gills are removed. Soak the tamarind pulp in 250 ml warm water for 20 minutes, then strain through a fine sieve. Mix together the ginger-garlic paste, red chili paste, cumin and ground coriander with 3 tablespoons water to make a paste. Heat the oil in a large sauté pan and sauté the onions until softened and light brown. Add the spice paste and sauté gently for 3-4 minutes. Add the tamarind liquid and salt. Bring to a simmer, add the crabs and simmer for about 5 minutes until almost cooked. Add the coconut milk, check the seasoning and simmer for a further 3-4 minutes until the crab is cooked. Serve with rice.

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