

Poached Shrimps ala Katong Recipe

Ingredients: Serves 4

500g fresh live grey shrimps
(instead of shrimps, you can use mussels or clams)
3 fresh red chilies
300g onions, peeled
10 shallots, peeled
1 stalk lemon grass, crushed, optional
½ cup water
½ teaspoon salt, optional

Method:

Cut off shrimp feelers; wash and drain shrimps. Slice chilies, onions and shallots into rounds. Put water, salt (optional) and half of the sliced onions into a saucepan. Spread the shrimps and remaining onions, shallots, chilies as well as the lemongrass (optional) over the onion/water mixture. Cover saucepan and cook on high heat. The shrimps will steam while the onion /water mixture boils. Cook for about 3 to 4 minutes until shrimp shells turn bright red. Serve immediately.

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