

## Prawn Pickle Recipe

**Ingredients:** Makes about 400g

1½ teaspoons salt  
400g fresh cooked or defrosted and drained peeled prawns  
125ml vegetable oil  
½ teaspoon black mustard seeds  
large pinch of asafoetida  
2 teaspoons ground turmeric  
10 large garlic cloves, minced  
2.5cm piece root ginger, finely grated  
1-3 teaspoons chili powder  
1 teaspoon ground cumin  
125ml cider vinegar

**Method:**

Add one teaspoon of the salt to the prawns and tie them up in a muslin cloth. Place in a colander over a bowl. Put a weight on top of the prawns and leave to drain for an hour. Heat the oil over a medium heat and when it is hot, but not smoking, add the mustard seeds followed by the asafoetida and turmeric and immediately add the garlic and ginger. Reduce the heat to low and sauté them for about 2 minutes. Add the drained prawns, chili powder and cumin. Increase the heat slightly and stir-fry for 4-5 minutes or until all the moisture evaporates and the oil begins to float on the surface. Add the vinegar and the remaining salt then remove from the heat. Let the pickle go completely cold and store in a sterilized, airtight jar in a cool dry place. Allow 3-4 weeks to mature. The pickle will keep well for at least six months and does not need refrigeration, but avoid using a wet spoon or leaving the jar open.

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