

Salted Tangerine Prawns Recipe

(Malaysian Recipe)

Ingredients: Serves 4

10 king prawns

2 nos. preserved salted tangerine (mashed)

Salted tangerine sauce:

1½ tablespoons tomato sauce

1 tablespoon chili sauce

1 tablespoon fish sauce (nampla)

2½ tablespoons black vinegar

2 tablespoons plum sauce

1 tablespoon rice vinegar

2 tablespoons sugar

1 teaspoon salted tangerine juice

Method:

Combine the salted tangerine sauce ingredients. Keep aside. Pull the legs off the prawn, but leave the shell intact. Rinse and pat dry. Deep-fry into hot oil until golden brown. Dish up. Leave 3 tablespoons oil in the preheated wok. Pour in sauce mixture and salted preserved tangerine, bring to a boil then reduce to medium heat. Cook until the sauce is thicken. Add in pre-fried prawns, stirring constantly until the prawns are well coated with sauce or slightly dry. Remove from heat. Serve hot with steamed white jasmine rice.

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