

Spicy Sweet Sour Prawns Recipe

(Nyonya Recipe)

Ingredients:

12 large prawns (shrimps), shelled, leave heads and tails intact
300g onions (sliced)
10-12 pieces pickled leeks (sliced)
1 can peeled tomatoes
240g tomato ketchup
60ml water

Spice A:

2 tablespoons chili boh (grounded dried red chilies)
1 teaspoon turmeric powder

Spice B:

(pounded)
40g old ginger
40g garlic

Spice C:

4 cardamoms/buah pelaga
2 inches cinnamon bark/kayu manis
20 pieces curry leaves

Seasoning:

2 teaspoons salt
1 teaspoon sugar

For garnishing:

1 stalk scallion

Method:

Heat up 1 cup oil. Deep fry the prawns until cooked. Remove and drain off excess oil. Set aside. Leave 3 tablespoons oil in wok. Sauté spice C. Add in onions, fry until soft. Add in spice A and B. Fry well over low heat. Add in tomato ketchup, peeled tomatoes and water. Cook until the gravy thickens. Add in seasoning. Adjust taste. Add in pickled leeks and prawns, fry well. Dish up and garnish with scallions.