

Tandoori Prawns (Shrimps) Recipe

Ingredients:

5 king prawns (shrimps), about 200 g

Marinade for prawns (shrimps):

5 shallots, peeled

4 cloves garlic, peeled

1 ginger

5 tablespoons yoghurt

3 tablespoons chili paste

1 teaspoon mustard

1/2 teaspoon salt

1 teaspoon sugar

1 teaspoon garam masala

1/4 teaspoon yellow food coloring

3 tablespoons ghee

(the above marinade is also suitable for barbecuing meats)

Method:

Wash prawns well, trim away the legs and feelers. Wipe dry. Place all ingredients for the marinade in a blender and grind to a fine paste. Marinate prawns with the paste for at least 8 hours. Grill prawns in the oven for 8 minutes on one side and 4 minutes on the other. Before you turn the prawns, grease with ghee. You can also barbecue the prawns. Serve prawns hot with a salad.

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