

Courtesy : Mrs.Gandhiri Perumal



Kari udang is a delicious mildly spicy curry containing succulent shrimps, chunks of potatoes and eggplant in a sauce. Serve with white rice, chappati, roti chanai, thosai, nasi lemak or nasi minyak.

Ingredients:

600gm medium sized shrimp; remove tails and shell; deveined
300gm potatoes; peeled and cubed
2 small eggplants; sliced thick and halved
5 large tomatoes; cut into 2
1 cup fresh grated coconut; mix with 1/2 cup water; squeeze the milk
4 tablespoon oil
1 large onion; sliced thin

Kari Udang (Shrimp/ Prawn Curry)

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1/4 teaspoon mustard seeds
1/4 teaspoon fenugreek seed
1 tablespoon tamarind pulp; mix with 2 cups water and strain)
2 cloves garlic; chopped)
4 fresh green chillies; sliced and pounded)
1 large onion; sliced thick) mix in a pot
3 tablespoon Eagle brand seafood curry powder)
1 stalk curry leaves;stripped (20 leaves))
salt to taste)

Method of preparation:

Heat oil in a wok. Add thin sliced onion, mustard seeds, fenugreek seeds and cubed potatoes. Saute till the potatoes are almost cooked. Set aside. In a large pot, add tamarind juice, garlic, green chillies, thick sliced onion, seafood curry powder, curry leaves, salt and some water. Heat the pot covered on medium flame till the steam escapes. Add eggplant; boil till the eggplant is cooked. Next, add the cleaned shrimp, coconut milk and the sauted contents of the wok. Bring to a boil; let the shrimp cook. Then, add the cut tomatoes. Simmer covered. Turn off flame. Serve with; white rice, chappati, roti chanai, thosai, nasi lemak or nasi minyak.