

Broiled Lobster in Tamarind Sauce Recipe

(Kung Yang Sot Makham Piak Recipe)

Ingredients: Serves 2

2 lobsters (weighing about 450g each)
2 tablespoon palm sugar
1½ tablespoons fish sauce
½ teaspoon salt
1 tablespoon chopped coriander root
5 shallots, peeled and thinly sliced
1 tablespoon chopped coriander greens
2½ tablespoons tamarind juice
4-5 fried dried small red chilies
1½ tablespoons vegetable oil
1 tablespoon finely chopped garlic
1 tablespoon water

Method:

Put the oil in a wok over medium heat. Fry the garlic, shallots and coriander root. When browned, remove from the wok and set aside. Return the wok to the heat. In it, mix the palm sugar, tamarind juice, salt, chilies, fish sauce and water. When the mixture comes to a boil, remove from the heat. Broil the lobsters and then arrange on a serving platter. Sprinkle them with the fried garlic and shallots and then pour the sauce over them. Just before serving, sprinkle with chopped coriander.

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