

## Fried Prawns in Spicy Sauce Recipe

### Ingredients:

10 big prawns, slit the back and removed vein, cleaned  
some mint leaves

### Sauce:

3 shallots, peeled and chopped  
2 pips garlic, peeled and chopped  
1 stalk lemongrass, chopped (use only the bottom white tender part)  
1 tablespoon chili sauce  
1 tablespoon tomato sauce  
1 teaspoon L&P sauce  
1 teaspoon Japanese soy sauce  
½ teaspoon curry powder  
1 teaspoon honey  
dash of salt and chicken stock granule  
3 tablespoons water

### Method:

Heat up oil for deep-frying, put in prawns and fry until half-cooked. Dish up. Leave 1 tablespoon oil in wok, sauté chopped shallot, garlic and lemongrass until fragrant. Pour in all sauce ingredients and bring to boil. Add in prawns and cook at low heat until thick. Dish up and sprinkle mint leaves on top. Serve hot with steamed white jasmine rice.

[asian\_free\_recipes\_download][/[asian\\_free\\_recipes\\_download](#)]