

## Fried Spicy Okra with Shrimps Recipe

### Ingredients:

16 okra  
3 tablespoons oil  
300 g peeled fresh shrimps  
1 teaspoon salt  
2 tablespoons lime (calamansi) juice  
5 tablespoons water  
1 teaspoon sugar  
dash of fish sauce (optional)

### Spice paste:

6 red chilies  
10 shallots  
2 stalks lemon grass  
4 candlenuts  
1 scant teaspoon dried shrimp paste (belachan)  
 $\frac{3}{4}$  teaspoon ground turmeric

### Method:

Trim off okra stems and pointed tips. Cut okra into bite-sized lengths and blanch in boiling water for 1½ minutes, then drain well and rinse with cold water. This helps to reduce its stickiness. Grind spice paste ingredients until fine. Heat oil in a wok over medium-high heat and fry paste until thickened and fragrant, 3 to 4 minutes. Add okra and stir-fry for 1 minute, then add all remaining ingredients and fry for 3 to 4 minutes until shrimps are cooked through. Serve immediately with steamed jasmine rice.

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