

## **Prawn Porridge Recipe**

**(Nyonya Recipe)**

### **Ingredients:**

½ heaped rice bowl rice, washed and drained  
300 g prawns (shrimps), shelled, de-veined, washed and drained  
2 tablespoons light soy sauce  
10 pips garlic, peeled and minced coarsely  
½ teaspoon salt  
pepper to taste  
300 g groundnuts  
cooking oil  
a pinch of preserved radish  
1 stalk Chinese celery (daun salderi)

### **Method:**

Clean groundnuts and drain. It must be fried immediately to prevent it from getting soggy and losing its crispness. Put into pan over low heat, stirring continuously until water dries up. Then add 1 tablespoon oil, ½ teaspoonful salt and keep stirring until groundnuts are brown. Dish out and cool. Wash Chinese celery and cut into small pieces. Set aside. Heat pan, add 2 - 3 tablespoons oil until hot. Add 2 pips minced garlic and stir until soft. Add prawns and ¼ teaspoon salt. Stir until prawns are cooked. Dish out and set aside. Wash rice and drain. Put into pot and add 2 rice bowls of water. Boil rice until rice grains break open. Add fried prawns, preserved radish and 2 tablespoons light soy sauce. The porridge at this stage should be just watery. If not add some water. Stir well to mix the ingredients. Bring to boil and remove heat. Do not cover pot or the porridge will become too thick. To serve, scoop porridge into bowl, add pepper to taste and garnish with Chinese celery. Serve with fried groundnuts.

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