

Prawns in Spicy Sauce Recipe

Ingredients: Serves 4

8 big prawns (shrimps), slit the back and de-vein (do not remove shells)
mint leaves for garnishing

Sauce

5 shallots, peeled and chopped
2 pips garlic, peeled and chopped
2 stalks lemongrass (use only the bottom white tender part), chopped
1 tablespoon chili sauce
1 tablespoon tomato sauce
1 teaspoon L&P sauce
1 teaspoon Japanese soy sauce (Kikkoman sauce)
½ teaspoon seafood curry powder
1 teaspoon honey
dash of salt and chicken stock granule to taste
5 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 shallots, garlic and lemongrass until fragrant. Pour in all the sauce ingredients and bring to the boil. Add in prawns and cook at low heat until thick. Dish up and sprinkle mint leaves on top and serve hot with steamed white jasmine rice.

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