

Spicy Sour Prawns with Long Beans Recipe

(Nyonya Recipe)

Ingredients: Serves 4

1.15 liters tamarind juice, extracted from 100 g tamarind pulp and 1.15 liters water
1 stalk polygonum (kesum) leaves
200 g long beans, cut into 2.5-cm lengths
400 g large tiger prawns (jumbo shrimps), feelers trimmed
1 red chili, slit halfway
1 teaspoon salt
1 tablespoon sugar
1 teaspoon anchovy stock granules

Finely ground paste:

3 red chilies
19 shallots, peeled
1 clove garlic, peeled
2.5 cm galangal, peeled
2.5 cm fresh turmeric, peeled
2 stalks lemon grass, sliced
2 teaspoons crushed dried shrimp paste

Method:

Combine the finely ground paste with the tamarind juice. Bring to a boil. Add polygonum leaves. Lower the heat and simmer for 5 minutes. Add the long beans and cook for 4 minutes. Add the prawns (shrimps) and red chili. Season with salt, sugar and anchovy stock granules. Bring to a boil over a high heat. When prawns (shrimps) are cooked, remove from the heat. Serve hot with rice.

Note: It is important to simmer the finely ground paste and tamarind mixture for at least 5 minutes in order to cook it. Otherwise, the gravy will taste raw. This dish is excellent when served hot with freshly fried Chinese cruller (Yau Char Kway). You can use pineapple in place of long beans but leave out the tamarind juice as pineapple is naturally sour. However, if the pineapple is sweet, use half of the amount of tamarind pulp.