



Arvinda's

A *fresh* APPROACH TO COOKING INDIAN



Shrimp Curry using Arvinda's Curry Masala

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Ingredients:

1 lbs	shrimps
¼ cup	lemon juice
¼ cup	cider vinegar
2 tsp.	salt
3 tsp.	brown sugar
2½ tsp.	Arvinda's Curry Masala
½ tsp.	black pepper powder
2 tbsp.	Arvinda's Frozen Pureed Garlic
2 tbsp.	ginger pieces
1 cup	onions, diced in small pieces
3 tomatoes	medium, diced in small pieces
2 tbsp.	fresh coriander

Method of Preparation:

Wash shrimps, remove shell and slit dorsal veins. Marinate in lemon juice, cider vinegar, **Arvinda's Curry Masala**, black pepper and salt. Marinate of at least one hour.

Fry in oil, onion pieces, garlic and ginger. When golden brown, drain shrimp marinade into a skillet. Add tomatoes, brown sugar and coriander leaves. Mix well. Add shrimp. Cook shrimps with mixture until well mixed for about seven minutes or until shrimps are firm. Make sure not to overcook shrimp.