

# Prawns Ullarthiyathu

Recipe Courtesy: Annie George Karimbanal



## Ingredients

Raw Prawns -500 gms  
Shallots - 10-12nos  
Ginger (coarsely ground)-1tbsp  
Garlic(coarsely ground)- 1.5 tbsp  
Dried Red Chilly (Crushed)-3-4  
Green Chillies -1-2  
Curry Leaves -2 -3 sprigs  
Onions (sliced) -1  
Kashmiri Chilli Powder -1-2tsp  
Turmeric-1/2 tsp  
Kudampuli/ Cambogia -1 piece  
Pepper -1 tsp ( optional)  
Salt -to Taste  
Oil -to fry and sauté

Have you ever heard of tomato halva? 10-15 years ago, that was one of the most trending “palaharams” in Kottayam district and with those who were remotely related to that side of Kerala, like me. This delicacy was pioneered by Mrs Annie George ( Valliammachi) , my cousin’s mother-in-law!

She is well known for her innovations and precision in the kitchen. Amma says that she is so precise with her ingredients that when she cooks for 10 or 50, there wouldn’t be any leftovers. The credit might as well be for her culinary expertise.

This recipe of hers, truly brings out the flavour of the prawns and makes sure that it doesn’t get overcooked. The secret to these succulent prawns are that the souring agent is put only in the final stages of the cooking.



## Method

1. Clean and devein the prawns . If frozen, bring it to room temperature before cooking
2. Coarsely grind the ginger, garlic, shallots and dried red chilli.
3. In a deep frying dish ,heat oil for frying and fry the sliced onions till they are slightly brown. Drain and set aside
4. Heat 2 tbsp oil in a pan and sauté the ginger, garlic, shallots, crushed red chilli , slit green chillies and curry leaves.
5. Once it starts to brown, add Kashmiri chilli powder and turmeric and sauté till the raw smell is gone.Add salt to taste.
6. Now add the raw prawns to this and sauté.
7. When it starts cooking add one small kudampuli/camboge/ Malabar tamarind and sauté till cooked completely.
8. Add the fried onions to this and combine.
9. Before serving add a sprig of curry leaves and a sprinkling of freshly ground pepper and give it a stir!